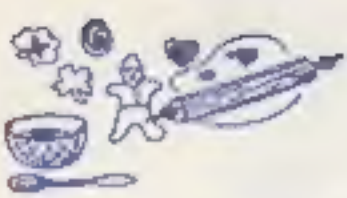
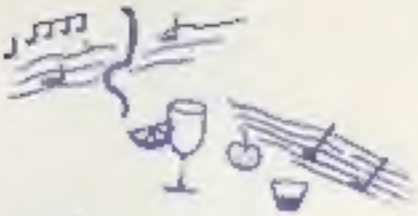
DERBY CONNECTICUT

TERCENTENARY
1675-1975

A STERLING COOKBOOK





A BOOK OF

FAVORITE

Recipes

Compiled by

THE COOKBOOK COMMITTEE

FOR

DERBY'S 300th

1675–1975

Copyright 1969 by CIRCULATION SERVICE, P. O. Box 7147, Kansas City 13, Mo.
[illegible]
Printed in the United States of America

DEDICATION

It was the middle of August, 1973.

The Cookbook Committee, a mere three months into its work, was proceeding eagerly, just beginning to shape up this book.

And then suddenly, unexpectedly, the Cookbook Committee's adviser, the man it had counted on heavily to help in its work, died.

With him, William "Bill" Ogle took with him years of experience in the food business. He was owner and chef of a Derby restaurant for decades and had graduated from the Culinary Institute of America.

With him, Bill took his years of savy, his patient guidance and his leadership.

But in his wake, he left a Committee, formed of both his family and friends, determined to produce a cookbook both he and the city he loved could be proud of.

Still, today he is missed. But the Cookbook Committee wishes him to be remembered in some small way, and in a way he would have appreciated.

For that reason, "A Sterling Cookbook" -- which would have been his book had he lived -- still remains his book. The Cookbook Committee proudly dedicates this book to William Ogle.

Thank you, Bill.

The Committee

Mary Lou Lokatis, Chairlady
Lorene Bartimole
Emma Pazzuoli

Basic Kitchen Information

Expression of Appreciation

For their help and cooperation in providing this indexed, up-to-date, authentic information of basic value to our book, our organization, the sponsors and compilers, wish to thank the home economists who worked on it, and the

National Live Stock and Meat Board.

U.S. Department of Agriculture.

Energine Cleaning Fluid Co.

Armour and Co.

Wheat Flour Institute.

THUMB INDEX

EQUIVALENTS, WEIGHTS and MEASURES, SUBSTITUTE INGREDIENTS

EVERYDAY MENU GUIDE

WHAT SHALL WE HAVE FOR DINNER?

TIME TABLE FOR MEAT COOKERY

SEA FOOD COOKERY, HOW TO CARVE

YIELDS OF VEGETABLES and FRUIT — CANNED and FROZEN FROM FRESH, LEFT-OVERS

QUANTITIES FOR 100 PEOPLE, SANDWICHES — QUANTITY and FAMILY SIZE RECIPES

5 STEPS TO THE PERFECT PIE

DIET INFORMATION SUGGESTED DIET MENUS

PROTEIN and CALORIE CHART, IDEAL WEIGHT TABLES

SPOT CLEANING GUIDE

MAXIMUM STORAGE TIME FOR FROZEN MEATS

FREEZING PREPARED FOODS

MISCELLANEOUS INFORMATION

EQUIVALENTS

3 tsps.	1 tbsp.
4 tbsps.	¼ cup
5⅓ tbsps.	⅓ cup
8 tbsps.	½ cup
10⅔ tbsps.	⅔ cup
12 tbsps.	¾ cup
16 tbsps.	1 cup
½ cup	1 gill
2 cups	1 pt.
4 cups	1 qt.
4 qts.	1 gal.
8 qts.	1 peck
4 pecks	1 bu.
16 ozs.	1 lb.
32 ozs.	1 qt.
8 ozs. liquid	1 cup
1 oz. liquid	2 tbsps.

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

WEIGHTS AND MEASURES

Baking powder
1 cup = 5½ ozs.

Cheese, American
1 lb. = 2⅔ cups cubed

Coffee
1 lb. = 4 cups ground

Coffee
1 lb. = 5 cups ground

Corn meal
1 lb. = 3 cups

Cornstarch
1 lb. = 3 cups

Cracker crumbs
23 soda crackers = 1 cup
15 graham crackers = 1 cup

Eggs
1 egg = 4 tbsps. liquid
4 to 5 whole = 1 cup
7 to 9 whites = 1 cup
12 to 14 yolks = 1 cup

Flour
1 lb. all-purpose = 4 cups
1 lb. cake = 4½ cups
1 lb. graham = 3½ cups

Lemons, juice
1 medium = 2 to 3 tbsps.
5 to 8 medium = 1 cup

Lemons, rind
1 lemon = 1 tbsp. grated

Oranges, juice
1 medium = 2 to 3 tbsps.
3 to 4 medium = 1 cup

Oranges, rind
1 = 2 tbsps. grated

Gelatin
3¼ oz. pkg. flavored = ½ cup
¼ oz. pkg. unflavored = 1 tbsp.

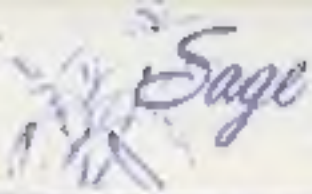
Shortening or Butter
1 lb. = 2 cups

Sugar
1 lb. brown = 2½ cups
1 lb. cube = 96 to 160 cubes
1 lb. granulated = 2 cups
1 lb. powdered = 3½ cups

One ingredient for another

For these	You may use these
1 whole egg, for thickening or baking	2 egg yolks. Or 2 tablespoons dried whole egg plus 2½ tablespoons water.
1 cup butter or margarine for shortening	⅞ cup lard, or rendered fat, with ½ teaspoon salt. Or 1 cup hydrogenated fat (cooking fat sold under brand name) with ½ teaspoon salt.
1 square (ounce) chocolate	3 or 4 tablespoons cocoa plus 1 tablespoon fat.
1 teaspoon double-acting baking powder	1½ teaspoons phosphate baking powder. Or 2 teaspoons tartrate baking powder.
Sweet milk and baking powder, for baking	Equal amount of sour milk plus ½ teaspoon soda per cup. (Each half teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup sweet milk.)
1 cup sour milk, for baking	1 cup sweet milk mixed with one of the following: 1 tablespoon vinegar. Or 1 tablespoon lemon juice. Or 1½ teaspoons cream of tartar.
1 cup whole milk	½ cup evaporated milk plus ½ cup water. Or 4 tablespoons dry whole milk plus 1 cup water. Or 4 tablespoons nonfat dry milk plus 2 teaspoons table fat and 1 cup water.
1 cup skim milk	4 tablespoons nonfat dry milk plus 1 cup water.
1 tablespoon flour, for thickening	½ tablespoon cornstarch, potato starch, rice starch, or arrowroot starch. Or 1 tablespoon granulated tapioca.
1 cup cake flour, for baking	⅞ cup all-purpose flour.
1 cup all-purpose flour, for baking breads	Up to ½ cup bran, whole-wheat flour, or corn meal plus enough all-purpose flour to fill cup.

Sage



FOUND IN Yugoslavia, Italy, Greece, Spain.

IT IS shrub of mint family, with pleasant aromatic odor and warm, slightly bitter taste.

TASTES GOOD WITH stuffings, pork roasts, sausages, poultry and hamburgers.

AVAILABLE as leaf, rubbed, powdered.

Fennel

FOUND IN India, France, Argentina.

IT IS dried fruit of herb in parsley family; consists of tiny yellowish-brown seeds with licorice flavor.

TASTES GOOD WITH soups; fish dishes; sauces; sweet pickles; bread and rolls.

AVAILABLE whole, ground.

Tarragon

FOUND IN France, United States.

IT IS leaf and flower-top of plant; has pungent flavor resembling licorice.

TASTES GOOD WITH fish sauces; egg and cheese dishes, green salads, pickles; vinegar; chicken, tomatoes, sauces for meats and vegatables.

AVAILABLE whole, ground.

Thyme

FOUND IN France, Spain.

IT IS member of mint family, with short leaves (stem); has warm, aromatic odor, pungent flavor.

TASTES GOOD WITH soups; clam chowders; stuffings; beef, lamb, veal and pork dishes; gravies; eggs; cheese; lima and vegetable soups; fish.

AVAILABLE whole, powdered.

Parsley

FOUND IN United States, France.

IT IS leaf plant; leaf growing in clusters on low plant; mild, slightly tangy flavor.

TASTES GOOD WITH meat; vegetables; soups; eggs; cheese.

AVAILABLE whole, ground, as flakes.

Savory

FOUND IN France, Spain.

IT IS member of mint family; has aromatic odor, pungent flavor.

TASTES GOOD WITH eggs; meat; salads; cheese; sauces; stuffings.

AVAILABLE whole, ground.

Dill

FOUND IN India, United States.

IT IS fruit of parsley family; has aromatic odor with delicate caraway flavor.

TASTES GOOD WITH fish dishes; cream and cottage cheese; potatoes; fish and vegetable salads; pickles; tomatoes.

AVAILABLE whole, ground.

EVERYDAY HERB GUIDE

FOUND IN India, Western Europe, United States.
IT IS member of mint family with leaves 1½" long; has mild aromatic odor; warm, sweet flavor with slight licorice taste.
TASTES GOOD WITH tomatoes; peas; spinach; lamb; fish; eggs; tossed salad; cheese; duck; potatoes.
AVAILABLE whole; ground.

FOUND IN Turkey, Yugoslavia, Portugal, Greece.
IT IS green, aromatic leaf of laurel tree; has pungent flavor.
TASTES GOOD WITH vegetable and fish soups; tomato sauces and juice; pickled fish; roast meats.
AVAILABLE as whole leaf.

FOUND IN France, United States.
IT IS member of parsley family with feathery leaves; has mild, delicate flavor.
TASTES GOOD WITH egg and cheese dishes; chicken; peas; spinach; green salads; cream soups.
AVAILABLE whole; g...ound.

FOUND IN Mexico, Italy, Chile, France.
IT IS member of mint family, light green in color, with strong, aromatic odor and pleasantly bitter taste.
TASTES GOOD WITH tomato sauces; pork and veal dishes; pizza; vegetable and fish salads; dips.
AVAILABLE whole; ground.

FOUND IN all parts of the world.
IT IS dried leaf of peppermint or spearmint plant, with strong, sweet odor and tangy, cool taste.
TASTES GOOD WITH jellies; fruit juices; custards; frosting; cakes; pies; lamb; ice cream; potatoes; peas; and chocolate desserts.
AVAILABLE whole (dried); dried; as fresh sprigs.

FOUND IN France, Spain, Portugal.
IT IS leaf of evergreen shrub, with appearance of curved pine needle; has aromatic odor with slightly piny taste.
TASTES GOOD WITH poultry stuffing; veal and lamb roasts; potatoes; cauliflower; fish; duck.
AVAILABLE whole; ground.

FOUND IN France, Germany, Chile.
IT IS member of mint family, with aromatic odor.
TASTES GOOD WITH fish chowders; vegetable soups; eggs; cheese dishes; stews; roast chicken; beef, lamb, pork; stuffings.
AVAILABLE whole; ground.

What Shall We Have For Dinner??

WHAT TO SERVE WITH *Meats*

ROAST PORK	Brown Potatoes, Applesauce or Fruit Salad Sweet Potatoes, Sauerkraut Mashed Potatoes, Celery or Apple Salad
PORK CHOPS	Scalloped Potatoes, Fried Apple Rings Mashed Potatoes, Cabbage Salad
BAKED HAM	Sweet Potatoes, Spinach Rice, Fried Pineapple Rings Parsley Potatoes, Asparagus
COLD HAM	Baked Beans, Relish, Egg Rolls Potato Salad, Dill Pickles
BACON	Corn Fritters, Maple Syrup
HAM STEAK	Buttered Rice, Glazed Pineapple Fried Eggs, Hash Brown Potatoes Hominy, Corn Muffins, Fried Bananas
SAUSAGE	Fried Apples, Corn Bread Mashed Potatoes, Pickled Peaches
VEAL CUTLET	Baked Potato, Tossed Salad
LAMB CHOPS	Buttered Parsley Potatoes, Succotash Creamed Potatoes, Spinach, Peas
LAMB STEW	Dumplings, Green Salad
ROAST LAMB	Mashed Potatoes, Currant Jelly
LIVER	Bacon, Corn Bread
HAMBURGER	Toasted Buns, Sweet Onion Rings Potato Salad, Carrots
CORN BEEF HASH	Poached Eggs, Green Salad
MEAT LOAF	Baked Potato, Canned Tomatoes French Fried Potatoes, Asparagus
BOILED TONGUE	Buttered Noodles, Spinach
FRANKFURTER	Sauerkraut, Baked Beans
CHIPPED BEEF	Baked Potato, Green Salad

WHAT TO SERVE WITH *Chicken*

ROAST CHICKEN	Candied Sweet Potatoes, Cauliflower
FRIED CHICKEN	Lima Beans, Mashed Potatoes, Corn on the Cob and Biscuits
CHICKEN FRICASSEE	Dumplings, Corn on the Cob
CHICKEN PIE	Green Peas, Tossed Salad
CHICKEN SALAD	Potato Chips, Celery, Pickles, and Peas

What Shall We Have For Dinner??

WHAT TO SERVE WITH Fish

TROUT

BAKED SNAPPER

LOBSTER

LOBSTER NEWBURG

FRENCH FRIED SHRIMP

BROILED FILLET

CODFISH CAKES Baked Beans, Beets

CREAMED SALT COD

FILET OF SOLE

BAKED SALMON

BROILED SALMON

BROILED HALIBUT

FRIED FISH

SCALLOPED OYSTERS

WHAT TO SERVE WITH Cheese or Eggs

CHEESE OMELET

CHEESE SOUFFLE Peas Green Salad

SCRAMBLED EGG

SCRAMBLED EGGS
CUT UP HAM

WELSH RAREBIT

WHAT TO SERVE WITH Miscellaneous

CONSOMME

TOMATO SOUP

CLUB SANDWICH

TOASTED HAM
CHEESE SANDWICH

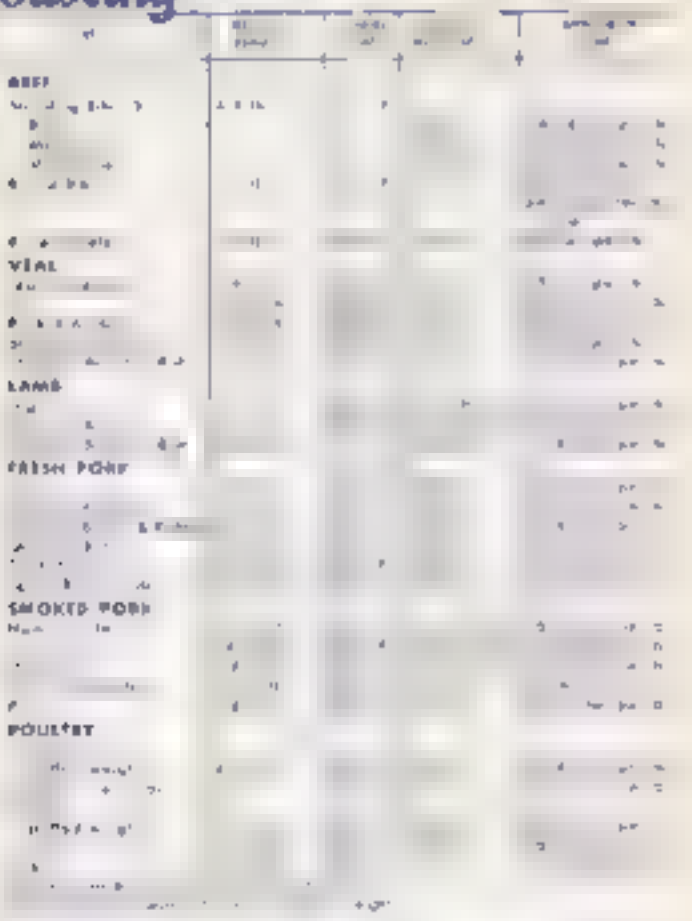
WAFFLE

CHOP SUEY

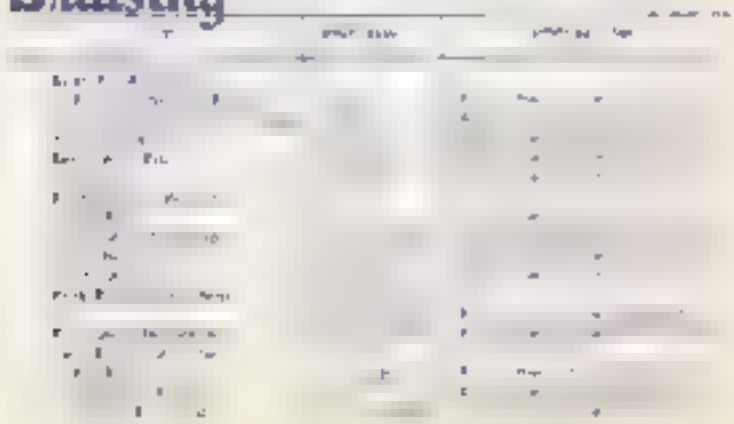
BAKED MACARONI

TIME TABLE FOR MEAT COOKERY

Roasting



Braising

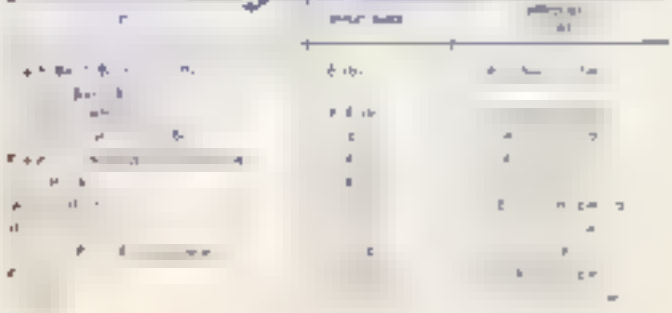


TIME TABLE FOR MEAT COOKERY

Broiling

Stewing

Simmering in Water



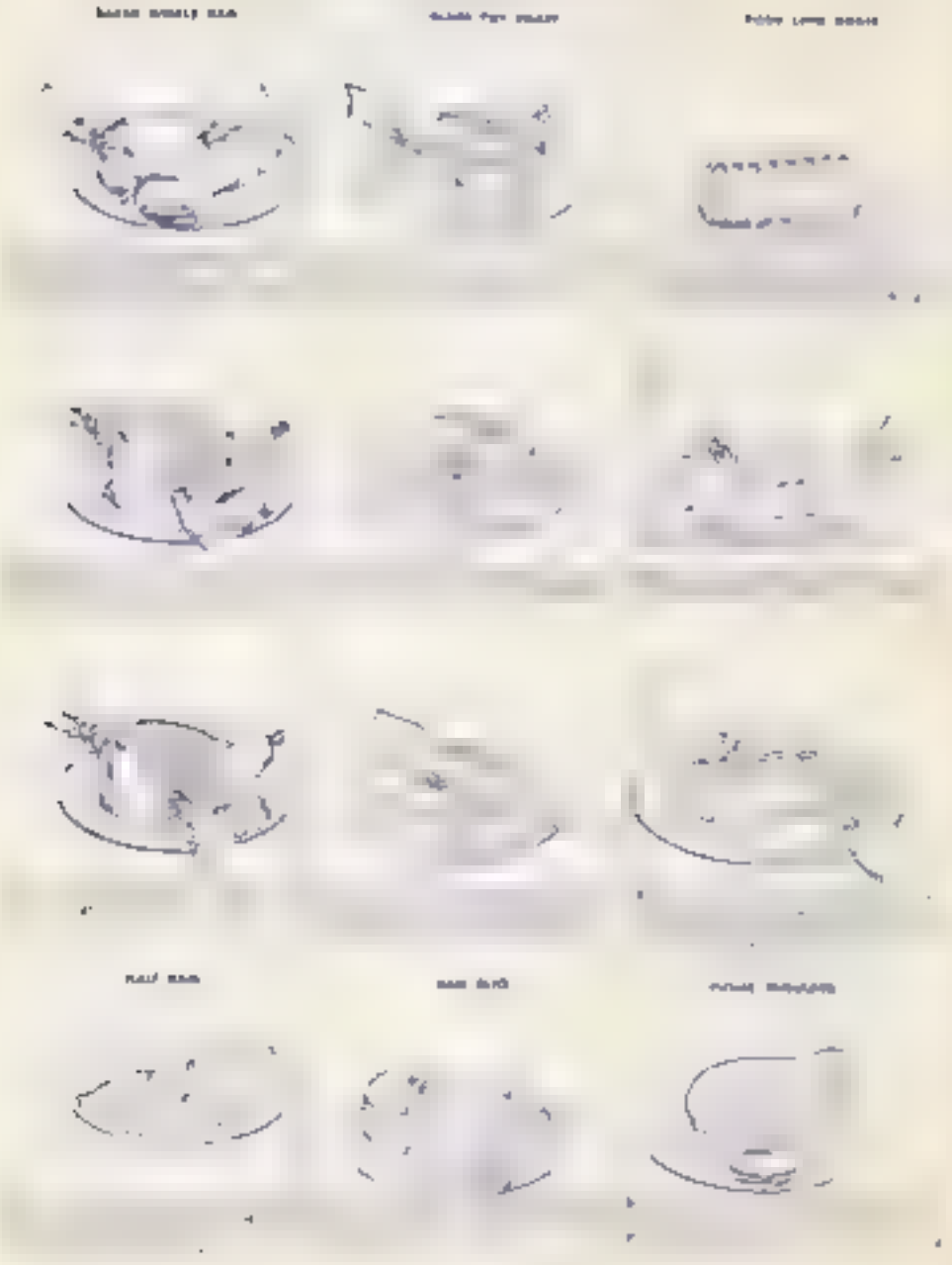
Sea Food COOKERY

BARRACUDA		1	1	
BLUEFISH	1		1	
BONITO		1	1	
BUFFALO FISH			1	
BUTTERFISH				
CARP				
CATFISH				
COD				
CROAKER	1			
EEL		3		
FLOUNDER	1			
GROUPER		1		
HADDOCK	1	1		
HALIBUT	1	1		
HERRING	1			
KINGFISH				
LAKE TROUT				
MACKEREL				
MULLET				
PERCH				
PIKE	1		1	
PICKEREL	1		1	
POMPANO	1	1		
PORGIES	1	1		
RED SNAPPER		1	1	
SALMON		1	1	
SEA BASS		1		
SEA TROUT	1	1		
SHAD	1	1		
SHEEPSHEAD				
SMELTS		1		
SNAPPERS	1	1		
SOLE	1			
SPAN MACKEREL	1			
STRIPED BASS				
STURGEON		1		
SUNFISH	1			
SWORDFISH	1			
TAUTOG	1			
TROUT		1		
TUNA		1		
WEAKFISH	1	1		
WHITING				
WHITEFISH				

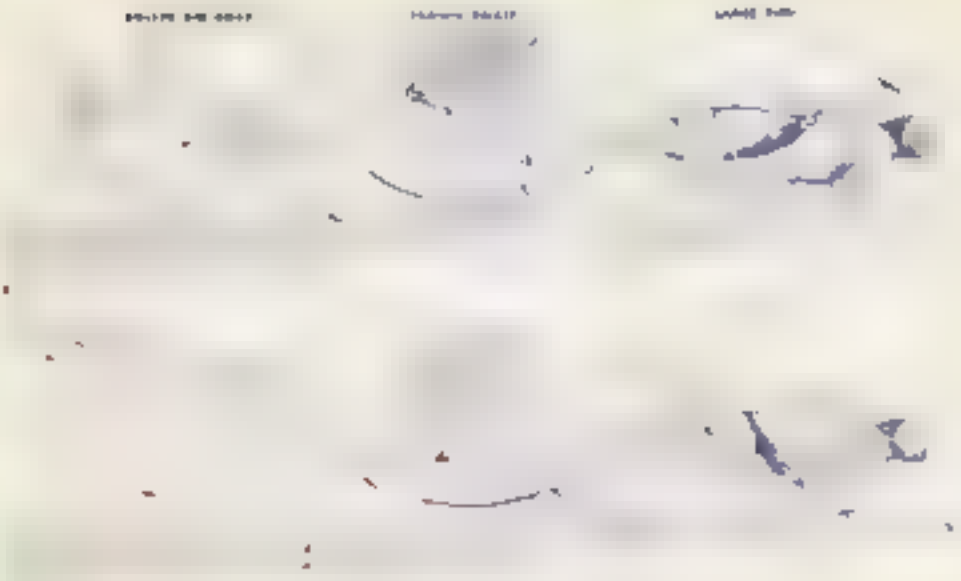
HOW TO COOK — 1 EXCELLENT 2 GOOD 3 FAIR

HOW TO CARVE

HOW TO CARVE



HOW TO CARVE



TO FIGURE YIELD

Food	Pack	Yield
Apples	1 bu. (48 lb.	[illegible]
	2½ to 3 lb.	[illegible]
Berries, except strawberries	24-qt. crate	[illegible]
	5 to 6 cups	[illegible]
Cherries, as picked	1 bu. (56 lb.)	[illegible]
	5 to 6 cups	[illegible]
Peaches	1 bu. [illegible]	[illegible]
	2 to 2½ lb.	[illegible]
Pears	1 bu. (50 lb.)	[illegible]
	2 to 2½ lb.	[illegible]
Plums	1 bu. (56 lb.)	[illegible]
	2 to 2½ lb.	[illegible]
Strawberries	24-qt. crate	[illegible]
	5 to 6 cups	[illegible]
Tomatoes	1 bu. (53 lb.)	[illegible]
	2½ to 3 lb.	[illegible]

[illegible]

[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]

Ways to use left-overs

[illegible]

Cooked soup beans, lima beans, corn, peas, carrots, in

- Meat and vegetable pie
- Soup
- Stew
- Stuffed peppers
- Stuffed tomatoes
- Vegetables in cheese sauce

Cooked leafy vegetables, chopped, in

- Creamed vegetables
- Soup
- Meat loaf
- Meat patties
- Omelet
- Soufflé

Cooked or canned fruits, in

- Fruit cup
- Fruit sauces
- Jellied fruit
- Quick breads
- Shortcake
- Upside-down cake
- Yeast breads

Cooked meats, poultry, fish, in

- Casserole dishes
- Hash
- Meat patties
- Meat pies
- Salads
- Sandwiches
- Stuffed vegetables

Cooked wheat, oat, or corn cereals, in

- Fried cereal
- Meat loaf or patties
- Sweet puddings

Cooked rice, noodles, macaroni, spaghetti, in

- Casseroles
- Meat or cheese loaf
- Timbales

Bread

- Slices, for
  - French toast
- Dry crumbs, in
  - Brown butty
  - Croquettes
  - Fried chops
- Soft crumbs, in
  - Meat loaf
  - Stuffings

Cake or cookies, in

- Brown butty
- Ice-box cake
- Topping, with sweet topping, for dessert

Egg yolks, in

- Cakes
- Cornstarch pudding
- Custard or sauce
- Pie filling
- Salad dressing
- Scrambled eggs

Egg whites, in

- Custard
- Fruit whip
- Meringue
- Soufflés

Hard-cooked egg or yolk, in

- Casserole dishes
- Garnish
- Salads
- Sandwiches

Sour cream, in

- Cakes, cookies
- Dessert sauce
- Meat stews
- Pie filling
- Salad dressing
- Sauce for vegetables

Sour milk, in

- Cakes, cookies
- Quick breads

Cooked potatoes, in

- Croquettes
- Fried or creamed potatoes
- Meat-pie crust
- Potatoes in cheese sauce
- Stew or chowder

Quantities to Serve 100 People

COFFEE	3 LBS
LOAF SUGAR	3 LBS
CREAM	3 QUARTS
WHIPPING CREAM	4 PTS
MILK	6 GALLONS
FRUIT COCKTAIL	2 1/2 GALLONS
FRUIT JUICE	— 4 no. 10 CANS
TOMATO JUICE	— 4 no. 10 CANS
SOUP	— 5 GALLONS
OYSTERS	— 8 QUARTS
WEINERS	— 25 LBS
MEAT LOAF	— 24 LBS
HAM	— 40 LBS
BEEF	— 40 LBS
ROAST PORK	40 LBS
HAMBURGER	— 30 35 LBS
CHICKEN FOR CHICKEN PIE	— 40 LBS
POTATOES	— 35 LBS
SCALLOPED POTATOES	— 5 GALLON
VEGETABLES	— 4 no 10 CANS
VEGETABLES	4 no 10 CANS
BAKED BEANS	— 5 GALLON
BEETS	30 LBS
CAULIFLOWER	25 LBS
CABBAGE FOR SLAW	— 20 LBS
CARROTS	30 LBS
BREAD	100 LOAVES
ROLLS	200
BUTTER	LBS
POTATO SALAD	— 12 QUARTS
FRUIT SALAD	— 20 QUARTS
VEGETABLE SALAD	— 20 QUARTS
LETTUCE	HEADS
SALAD DRESSING	— 3 QUARTS
PIES	25
CAKES	0
ICE CREAM	4 GALLONS
CHEESE	LBS
OLIVES	10 LBS
PICKLES	QUARTS
NUTS	LBS. SORTED

To serve 50 people, divide by 2
To serve 25 people divide by 4

fillings
make the sandwich
how to make
26
new fillings
QUANTITY
AND
FAMILY SIZE
RECIPES

SANDWICHES

QUANTITY and FAMILY SIZE RECIPES

"FOR SMALL FRY"

SANDWICHES

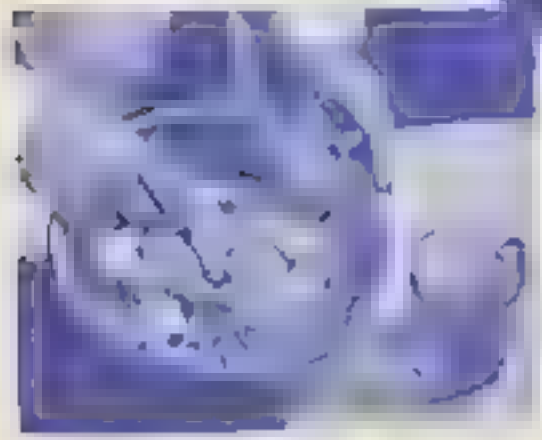
QUANTITY AND FAMILY SIZE RECIPES

6 Easy Steps

TO THE

1

2



3

Perfect Pie

4

5

6

Just a Word of Caution!

PHYSICIAN

YOUR DIET

Weight 105 125 pounds

BREAKFAST

LUNCH

DINNER

YOUR DIET

Weight 125 145

BREAKFAST

LUNCH

DINNER

YOUR DIET

If your Ideal Weight is 145 to 155 pounds

BREAKFAST

[illegible]	[illegible]
Eggs (boiled or poached)	*1*
Bacon (Canadian-style, broiled)	*1 ounce*
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]

LUNCH

[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]

DINNER

[illegible]	[illegible]
Meat (lean)	[illegible]
Vegetable (cooked)	[illegible]
Salad	[illegible]
Bread	*1 ounce*
Butter	[illegible]
Fruit	[illegible]
Milk (skimmed)	[illegible]
Coffee or tea	*as desired*

YOUR DIET

If your Ideal Weight is 145 to 155 pounds

BREAKFAST

[illegible]	[illegible]
[illegible]	[illegible]
[illegible] *Canadian-style, broiled)*	*1 ounce*
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]

LUNCH

[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]

DINNER

[illegible]	*Optional*
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	*as desired*

HELPFUL INFORMATION

FRUITS

3½ ounces = approximately ⅓ cup

BREAD

2 ounces = 1 thin slice

BUTTER

1/6 ounce = ⅓ pat

MEATS

4 ounces = piece 4x4x1 inches

MILK

8 ounces = 1 glass

VEGETABLES

3½ ounces = approximately ⅓ cup

Age

WEIGHT RECORD

[illegible]

INSTRUCTIONS FOR WEIGHING

[illegible]

Suggested Menus For Your Diet

MONDAY

Breakfast
Grapefruit
Cereal
Poached egg
Whole wheat toast Butter
Coffee

Lunch
Cottage cheese
Stuffed tomato
Bread Butter
Baked apple
Milk Tea

Dinner
Clear soup
Broiled lamb chops
Spring peas
Baked potato
Whole wheat bread Butter
Stewed peaches
Milk Coffee

TUESDAY

Breakfast
Pineapple juice
Cereal
Scrambled Eggs with bacon
Toast Butter
Coffee

Lunch
Hamburger patty
Sliced tomato
Stewed tomatoes
Bread Butter
Mutton
Milk Tea

Dinner
Bake
Julienne
Celery
Whole wheat bread Butter
Pears
Milk Coffee

Breakfast
Grapefruit
Broiled ham with poached egg
Whole wheat toast Butter
Coffee

WEDNESDAY

Breakfast
Cereal
Poached egg
Toast Butter
Coffee

Lunch
Cottage cheese
Stuffed tomato
Bread Butter
Prunes
Milk Tea

Dinner
Clear soup
Broiled lamb chops
Spring peas
Baked potato
Whole wheat bread Butter
Stewed peaches
Milk Coffee

THURSDAY

Breakfast
Cereal
Poached egg
Toast Butter
Coffee

Lunch
Cottage cheese
Stuffed tomato
Bread Butter
Apple sauce
Milk Tea

Dinner
Beef heart soup
Celery
Asparagus
Rye bread Butter
Stewed peaches
Milk Coffee

SUNDAY

Luncheon or Supper
Assorted cold meats
Tossed green salad
Rye bread Butter
Scalloped potatoes
Milk Tea

FRIDAY *

Breakfast
Cereal
Egg
Toast Butter
Coffee

Lunch
Cottage cheese
Peanut butter sandwiches
Bread Butter
Milk Tea

Dinner
Cream soup
Asparagus
Baked potato
Buttered carrots
Bread Butter
Cherries
Milk Coffee

SATURDAY

Breakfast
Cereal
Poached egg
Toast Butter
Coffee

Lunch
Vegetable soup
Cheese sandwiches
Bread Butter
Milk Tea

Dinner
Jellied consomme
Baked potato
Diced beets
Asparagus salad
Bread Butter
Apricots
Milk Coffee

Dinner
Consommé
Roast beef
Asparagus tips
Beet and onion salad
Bread Butter
Cherries
Milk Coffee

* For Meatless Fridays

Egg cottage cheese fresh and canned fish combinations are used

Suggested Menus For Your Diet

MONDAY

Breakfast
Orange juice
Poached egg
Toast Coffee

Lunch
Bread Butter
Grapes
Milk Tea

Dinner
Baked fish in tomato sauce
Steamed vegetables
Whole wheat bread Butter
Raw fruit grapefruit
Milk Coffee

TUESDAY

Breakfast
Melon
Bacon and eggs
Toast Coffee

Lunch
Baked fish with tartar sauce
Pineapple and cottage cheese
Bread Butter
Milk Tea

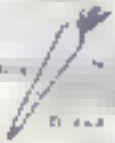
Dinner
Meat loaf with gravy
Mashed potatoes
Bread Butter
Milk Coffee

WEDNESDAY

Breakfast
Stewed prunes
Poached egg on toast
Milk Coffee

Lunch
Bread Butter
Grapes
Milk Tea

Dinner
Cream of tomato soup
Meat loaf with gravy
Mashed potatoes
Buttered beets
Whole wheat bread Butter
Coffee



THURSDAY

Breakfast
Apricots
Poached egg on toast
Broiled Canadian bacon
Coffee

Lunch
Asparagus tips on toast
Bread Butter
Pineapple
Milk Tea

Dinner
Roast pork with gravy
Mashed potatoes
Buttered beets
Bread Butter
Raspberries
Milk Coffee

SATURDAY

Breakfast
Tomato juice
Scrambled eggs
Whole wheat toast Butter
Coffee

Lunch
Bread Butter
Cherries
Milk Tea

Dinner
Tomato aspic salad
Milk
Asparagus spears
Cottage cheese stuffed tomato salad
Bread Butter
grapefruit
Milk Coffee

SUNDAY

Breakfast
Cantaloupe
Boiled eggs with diced ham
Whole wheat toast Butter
Coffee

Luncheon or supper
Breaded mushrooms
Beets
Cole slaw
Bread Butter
Pickles
Milk Tea

Dinner
Clear vegetable soup
Roast chicken
Mashed potatoes
Mixed vegetables
Celery Olives Radish roses
Bread Butter
Strawberries
Milk Coffee

♠ For Vegetarians Fridays

Egg Cottage cheese Fresh and canned fish dishes are used

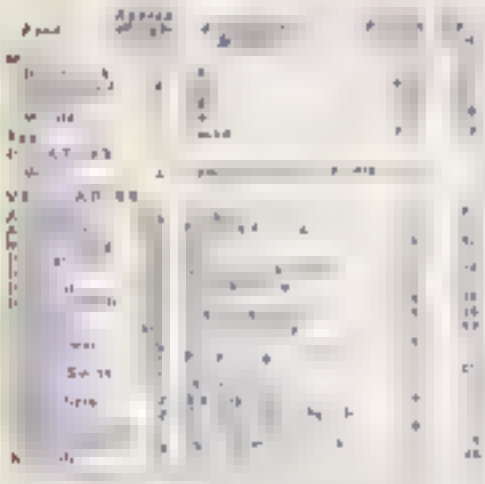
Protein Content and Caloric Value of Foods for Your Diet

HEIGHT WEIGHT AGE TABLE*

MEN

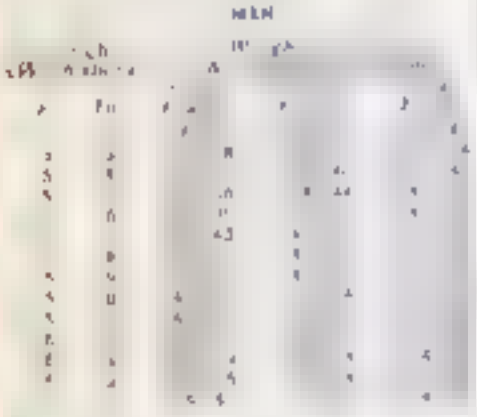
WOMEN

Protein Content and Caloric Value of Foods for Your Diet



IDEAL WEIGHTS FOR ADULTS*

Ages 25 Years and Over



Your Spot Removal Guide

SOME GENERAL SPOT REMOVAL POINTERS

1 Take spots out [illegible] **2** Wher[illegible]

[illegible]

3

[illegible]

4

[illegible]

5

[illegible]

THE SPOT	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
Adhesive tape		
Blood		[illegible]
Chewing gum	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
Chocolate, cocoa	[illegible]	[illegible]
Egg	[illegible]	
Ice cream, milk	[illegible]	[illegible]
Fruit	[illegible]	[illegible]
Grease from foods		[illegible]
[illegible]	[illegible]	[illegible]
Meat juice, gravy	[illegible]	[illegible]
Lipstick	[illegible]	[illegible]
Nail polish	[illegible]	[illegible]
[illegible]		[illegible]
Salad dressings		[illegible]
Soft drinks	[illegible]	[illegible]

[illegible]

Your Spot Removal Guide

THE STEPS

Step

Step

Step 3

Step 4

Step 5

Step 6

Step 7

Step 8

Step 9

Step 10

Step

HOW TO USE CLEANING FLUID

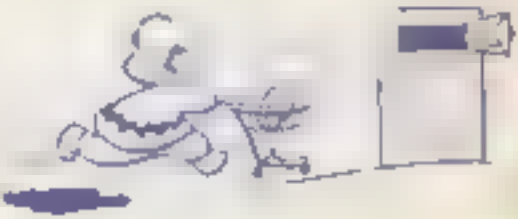
WHAT CAUSES RINGS

SAVE YOUR CLOTHES

MAXIMUM STORAGE TIME FOR FROZEN MEATS

Product	Recommended Maximum Storage Time
Beef	
Lamb, Pork and Veal	
Lamb:	
Roasts, Steaks	
Veal: Roasts, Steaks, Chops	
Variety Meats: Heart, Liver and Kidneys, Tongue	
Mixtures: Stews, Meat Pies	
Ground Meat	
Refrigerator Sausage	
Pork: Roasts, Chops	
Cured Pork Sausage	
Poultry:	
Chicken	
Duck and Goose	
Turkey	

HOW TO WRAP MEAT FOR FREEZING



- Use sheets of moisture-vapor-resistant wrapping material large enough to allow ample overlap for a tight, double fold. Place meat in center of sheet, bring two opposite edges together and fold down in a series of tight folds. Press material down against meat to remove as much air as possible. Fold ends in the same way, pressing out air. Seal with pressure-sensitive tape.

- Use moisture-vapor-resistant wrapping material that is tough enough to withstand packaging, freezing, storage and handling. Wrap tightly to exclude air.

  Or a flexible wrap consisting of

  An inner wrap of moisture-vapor-resistant material placed next to the meat surface to prevent dehydration.

  An outer wrap of sturdy, moisture-vapor-resistant material to prevent puncturing of the inner wrap and to prevent entrance of moisture-vapor. Paperboard cartons are not suitable for this purpose unless a moisture-vapor-resistant liner is applied.

- Meats with sharp bone points should be padded with enough cushioning material to prevent puncturing the wrapping material.

- A satisfactory method of packaging poultry is to place the bird in a plastic bag, remove as much air as possible, and close the bag with a tight twist tie. Fold the neck skin over the back and secure with a piece of tape. Place the wings akimbo. Overwrap with moisture-vapor-resistant material and seal.

- Meats should be packaged in amounts suitable for the needs of the household to avoid repeated thawing and refreezing.

Freezing Prepared Foods

quart of fruit

Freezing Prepared Foods May Not Save Time
It May Allow Time To Be Used To Better Advantage

WHAT YOU SHOULD KNOW ABOUT ILLNESSES

	How Spread	Prevention	Treatment	Symptoms	How Long Communicable
WHOOPING COUGH					
CHICKEN POX					
MEASLES					
SCARLET FEVER					
DIPHTHERIA					
INFANTILE PARALYSIS					
MUMPS					

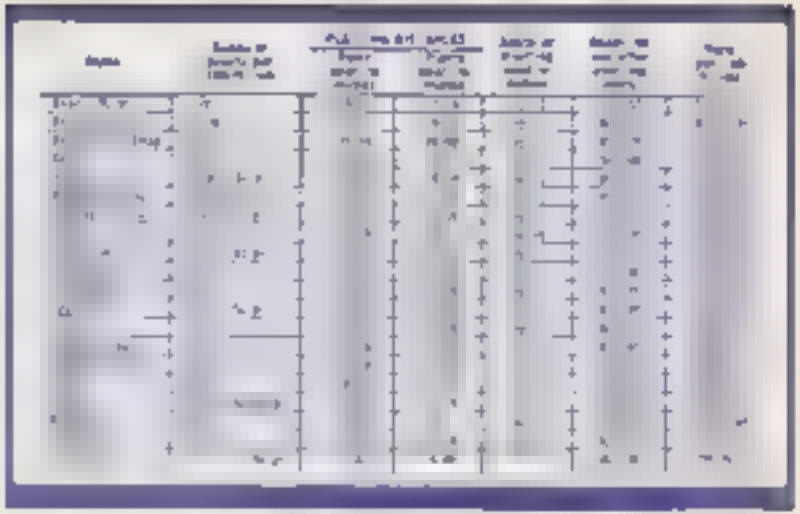
FIRST AID IN HOUSEHOLD EMERGENCIES

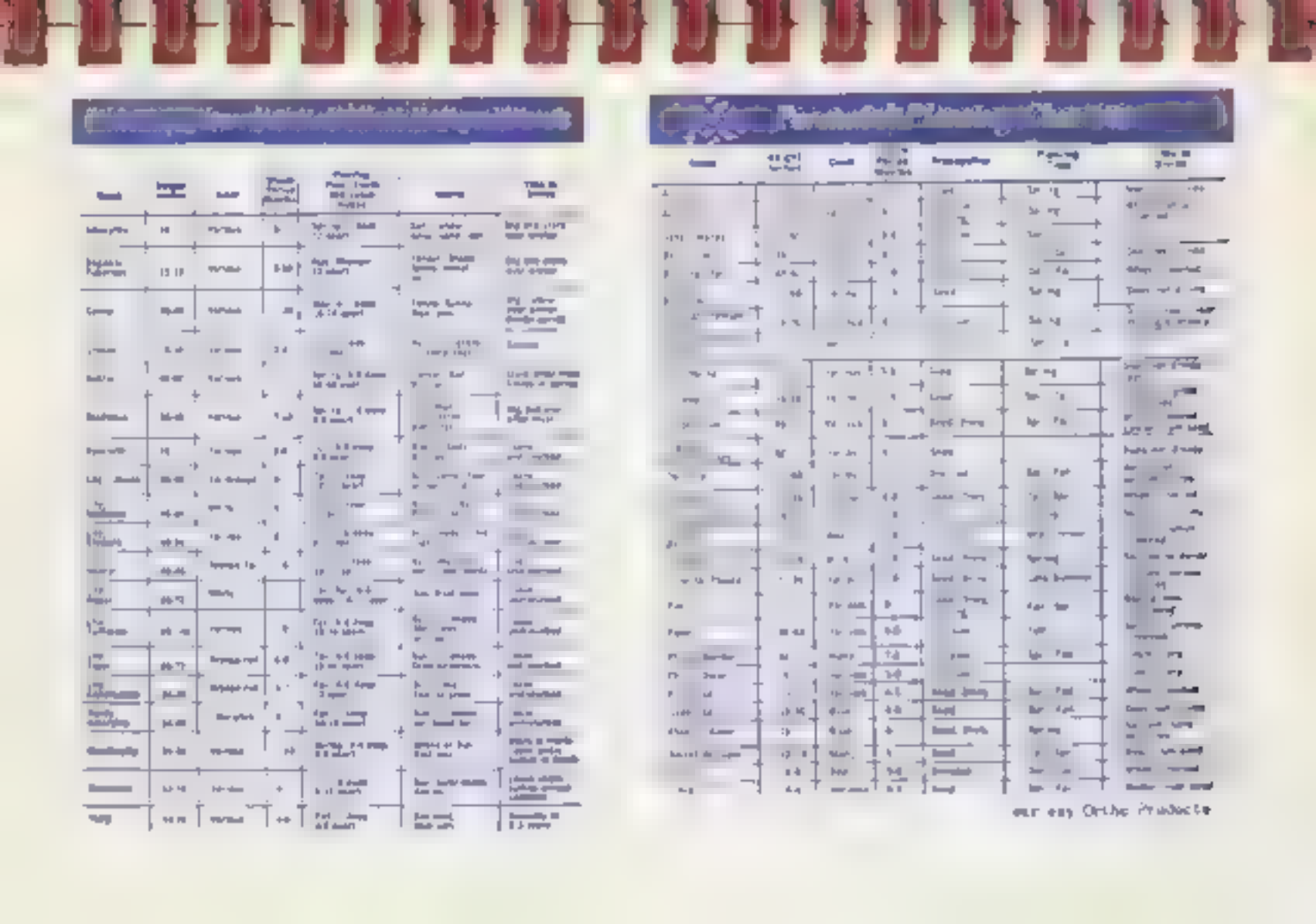
In the Absence of Red Cross

POISONING When a [illegible] has been taken

[illegible]

- [illegible] the person with large amounts of liquids
- [illegible] water or boiling soda and water
- [illegible]
- [illegible] and be [illegible] vomiting
- [illegible] two tablespoonfuls of epsom salts [illegible] teaspoonful
- [illegible] [illegible] [illegible]





Where to look in the Bible

when

Age not for desolation Psalm
Business is poor Psalm
Discouraged Psalm
Encroaching enemy going from bad to worse
Example Hebrews
Fretful given to go back to evil Matthew
worldliness
Sorrow overtakes us Psalm Matthew
Tempted in the evening Psalms
Matthew Mark
Things look blue Psalm Isaiah
You wish we were
You can't go to sleep Psalm
You have quarrelled Matthew
words
You are weary Psalms Matthew
Worries oppress you Psalms Mark

If you

Are participating in opening the
Ephesians Philippians
Are taking a census
Psalm
Are jealous Psalm
Are imprisoned Psalm Hebrews
Are betrayed Judas
Thessalonians Revelation
Are bereft Job Psalm
Ephesians

when

Desiring inward peace Jobs Romans
Everything is going well Psalm
Timothy Psalms
Satisfied with yourself Proverbs Luke
Seeking the best investment Matthew
Starting a new job Psalms Proverbs
Philippians Titus
You have been placed in a position of
responsibility Psalms Peter
Timothy
Making a new business Proverbs
Ephesians
Luke
You are waiting for a good time Matthew
Romans Galatians
Wanting to live on equality with the
Lukewarm Revelation

to find

The Ten commandments Exodus
Deuteronomy
The kingdom Psalms Psalms
The Book of Jonah Nehemiah Jonah Luke
The Beatitudes Matthew Luke
The Lord's prayer Matthew Luke
The Sermon on the Mount Matthew
The Sermon mountaineers Matthew
The Sermon missionary Matthew
The Parable of the Great Supper Luke
The Parable of the Prodigal Son Luke
The Parable of the Seven Matthew
Mark Luke
The Last judgment Matthew
The Crucifixion Death and Resurrection of Jesus
Matthew Mark Luke John
Acts
The Baptism of the Holy Spirit Acts

if you

Have a grudge
Romans
Be a regular and severe
Psalm
Have been a reformer Proverbs Mark
Luke
Need forgiveness Matthew Luke
Philippians
Are sick or in pain Psalms James
Romans

when you

Are weak a weak Psalms
Romans
There is no one to help
Psalms Isaiah
Are losing your Psalms Proverbs
Are pressed by your budget Mark Luke
Are tempted to act dishonestly
Matthew
Are tempted or assailed Psalms Luke
Psalms
Feel dead to prayer
Have judged your
Wish a word for every day of creation
Genesis
Wish a word for every Psalms
Are unable to read a Testament like
Wish to

Favorite Family Recipes

Expressions of Appreciation

The Committee wishes to thank all who have helped by donating recipes to our cookbook. Special thanks to Paul Stanage, Chris Lanz, Frank Yorgensen, York, the Derby Savings Bank, the Second New Haven Bank, the First New Haven Bank, the Orange National Bank, the Derby Post Office, the Derby Neck Library, the Derby Public Library, Brandlee's of Derby, Caldor of Derby.

Cover created by Werner and Rudolph Koepf, and copyrighted to John Bonnamore Jr.

THUMB INDEX

APPETIZERS
PICKLES RELISH

SOUPS SALADS
DRESSINGS SAUCES

MAIN DISHES
MEAT SEAFOOD
POULTRY

MAIN DISHES
EGG CHEESE
SPAGHETTI CASSEROLE

VEGETABLES

BREAD ROLLS
PIES PASTRY

CAKES COOKIES
ICINGS

DESSERTS

CANDY, JELLY
JAM, PRESERVES

BEVERAGES
MISCELLANEOUS

A PERSONALIZED COOK BOOK
IS A GIFT THAT'S APPRECIATED
FOR ALL OCCASIONS
ORDER SEVERAL
FOR GIFTS

Appetizers, Pickles and Relish

CUCUMBER PICKLE

Mrs Emma Kahle

4 qts sweet & th cucumbers
6 med white onions sliced
1/3 c. salt
5 c white sugar
1 tsp celery seed
3 c cider vinegar
3 c. vinegar
1 1/2 tsp turmeric
2 Tbsp mustard seed

Sprinkle the salt over each layer of cucumbers onions and garlic Mix in pan of ice cubes and put some on top to keep cucumbers crisp Let stand for hrs Pour off water Bring the other ingredients to a boil Add the cucumbers and bring to boil Put in hot jars and seal

CREAMED CUCUMBERS

Carole Horayda

4-5 cucumbers
1 Tbsp. salt

Peel cucumbers - salt, and let stand awhile, and squeeze
Slice cucumbers. Add

½ pt sour cream
2 onions, sliced
2 Tbsp vinegar
1 Tbsp. sugar
1 tsp salt

Mix together and serve

PENNSYLVANIA DUTCH RELISH

Barbara Grumb

3 sweet red peppers ground
1 ½ qts finely chopped ripe tomatoes
2 qts shredded cabbage
2 qts stalks celery ground
½ 2 qts finely chopped green tomatoes
2 qts. chopped onions
2 c. salt

CRANBERRY-ORANGE RELISH

Laurene Barkimore

4 c cranberries
2 oranges, quartered & seeded
2 c. sugar

Put raw cranberries and oranges through food chopper Add sugar and mix well
Chill in refrigerator a few hours before serving Makes qt
Note This will keep in the refrigerator for several weeks

CLAM STUFFED MUSHROOMS — Mrs Edward Burdet

8 oz can minced clams
tsp garlic powder
tsp parsley flakes
8 tsp oregano
¼ c fav[illegible] bread crumbs
2 Tbsp minced onion
2 Tbsp. olive oil
parmesan cheese
30 med. size fresh mushrooms

Remove stems from mushrooms. Wash caps. Dry thoroughly.
Saute garlic, onions, parsley, bread crumbs & oregano in oil for 2 min. Add clams with juice. If too runny add more crumbs.
Spoon into caps. Sprinkle with cheese. Bake 375 deg., [illegible] 20 minutes.

PICCALILLI — Bill Ogle

qt chopped green tomatoes
2 med sized sweet green peppers chopped
sm. head cabbage, chopped
3 c vinegar
tsp mustard
Oil 2 Tbsp mixed sugar
pickle spices, tied in cheesecloth bag
2 med sized sweet red peppers chopped
2 g mild [illegible]ons chopped
2 c salt
lb 2 c firmly packed brown

Combine the vegetables, cover with salt and let stand overnight. Drain and press in a colander thin white cloth to remove all liquid. Add the vinegar, sugar and spices and simmer [illegible] hour.
Discard spice bag and pack into clean hot [illegible] jars. Fill jars to top - seal tightly. Makes about 3 pints.

BROILED GRAPEFRUIT — Emmy Pozzuoli

Cut grapefruit in half crosswise. Loosen sections. Cut white membrane out of center of each half. Dot with butter, sprinkle with sugar & dash of ground cinnamon. Broil 4 inches from heat 8 to 10 minutes or till top bubbles.
Serve hot.

SWISS & FRANK SPIRALS — Mary Lou Lokatta

2 5 1/2 oz pkgs cocktail weiners
32 2 in strips process Swiss cheese
1 8 oz pkg refrigerated biscuits 10 biscuits
2 Tbsp butter or melted marg 2 Tbsp sesame seed

Oven – 400 deg. (Cont.)

Cut a lengthwise slit in each wiener. Insert a piece of cheese in each. Quarter the biscuits. Shape each quarter around a piece of wiener in pinwheel fashion, placing seam side down. Place on baking sheet brushed with butter and sprinkle with sesame seeds.

Bake at 400 degrees for 10 minutes or until browned. Serve warm. Makes 32

SWEDISH MEATBALLS — Betty Ogle

2 lb. ground beef
1 egg
1 tsp. pepper
1/2 c. minced onion
1 tsp. paprika
1/2 c. milk
1 Tbsp. chopped parsley
2 tsp. salt
2 lb. ground lean pork
4 c. flour
1 tsp. worcestershire sauce
3 4 c. dry bread crumbs
1/2 tsp. salt
4 c. shortening
2 c. water
1 tsp. pepper
3 4 c. sour cream

Mix beef, pork, onion, bread crumbs, parsley, salt, 2 teaspoons pepper, egg, worcestershire sauce, egg and milk. Refrigerate 2 hours.

Shape mixture by teaspoonfuls into balls. In large skillet, slowly brown and cook meatballs in oil. Remove, keep warm.

Blend flour, paprika, 2 teaspoon salt and 1/8 teaspoon pepper into fat in skillet. Cook over low heat, stirring until smooth and bubbly. Remove from heat and stir in water. Heat to boiling, stirring constantly. Boil 1 minute, reduce heat and slowly blend in sour cream, stirring until smooth.

Add meatballs, heat through.

EASY DILL PICKLES — The Commuter

Cucumbers of even size
3 qts. water
Dill head for each jar
1 qt. cider vinegar
1 c. salt

Scrub unwaxed cucumbers thoroughly and rinse. Pack closely into quart jars. Place a head of dill on the top of each jar.

Mix water, vinegar and salt, bring to a boil and pour at once over cucumbers.

Seal jars and store in a cool dark place for at least six weeks before opening. During this period the cure is completed. Pickles canned this way are best eaten within a period of 6 or 8 months.

TOASTED CHEESE DREAMS

Leona Castelo

2 lb sharp cheese grated
1 oz pkg cream cheese
egg beaten
Tbsp cream
bread w crusts removed
2 Tbsp butter melted

Combine grated cheese with softened cream cheese melted butter one beaten egg, add cream to moisten

Spread cheese mixture on bread slices Place on cookie sheet arrange slices 3/8 inch thick Toast under broiler watch to brown Serve hot.

These may be made ahead If time and size are ready to serve Roll up and wrap in wax paper and freeze Slice before toasting

SUPERB BACON CHEESE ROLL UPS

Leona Castelo

1 Trim crusts from thinly sliced white bread spread with cheese mixture Cheese Dreams

2 Roll up each slice of bread easily to form a cylinder Cut each slice in thirds Then wrap with a third of slice of bacon, and secure with a toothpick.

3 Place on wax paper on cookie sheet and bake 10 min , or until bacon is partially cooked 4½ dozen

4 Remove from oven, cool then freeze in bags and freeze

To serve

Open package of frozen roll ups just enough to expose tops Then bake at 400 degrees 10- 12 minutes or until Bacon is crisp and bread is golden

HOT OLIVE CHEESE PUFFS

Leona Castelo

1 Blend cup grated sharp cheese with 3 tablespoons soft butter or margarine Stir in 2 cups sifted all purpose flour, 4 teaspoon salt, 2 teaspoon paprika mix well

2 Wrap teaspoon cheese dough around each of 24 stuffed olives, completely covering olive Freezer wrap then freeze

To serve

Unwrap desired number of frozen puffs arrange on ungreased cookie sheet Bake at 400 degrees 10- 15 minutes or until golden Serve warm.

CHILI SAUCE

Mr. York

24 ripe tomatoes
8 green peppers
4 lge. onions

Peel tomatoes and chop them and the peppers and onions fine

Cont.)

4 Tbsp. salt
6 c v negar

8 Tbsp. sugar
2 sp g sp gro nd c vers
tsp. cinnamon

s ks necessary to chop the tomatoes and them o ma precau
S mmer gent y about hr or togethe Bo c con when cold

All ec pes ded nde the name o Mr Y k were g ven by
Mr F nk Y ngmaster They are f om a cookbook that was handw ten
over 50 years ago by a z e ow f the daughters of a pastor of
Derby s o dest chure The F st Congregat onal Church from 813
848

OUR COVER ORIG N

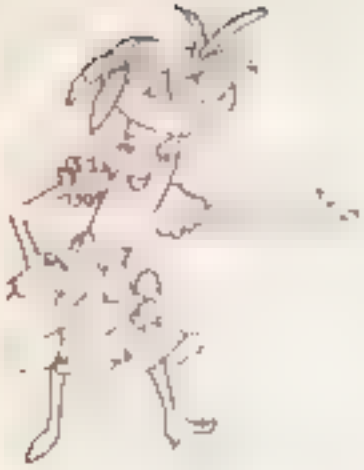
The name A S ng Cookbook from a girl s s concept on
of "The Ste ng Thinker a h stor c landmark in Derby

The Artist – Werner Koepf
The Designer c ver Rudo ph Koepf

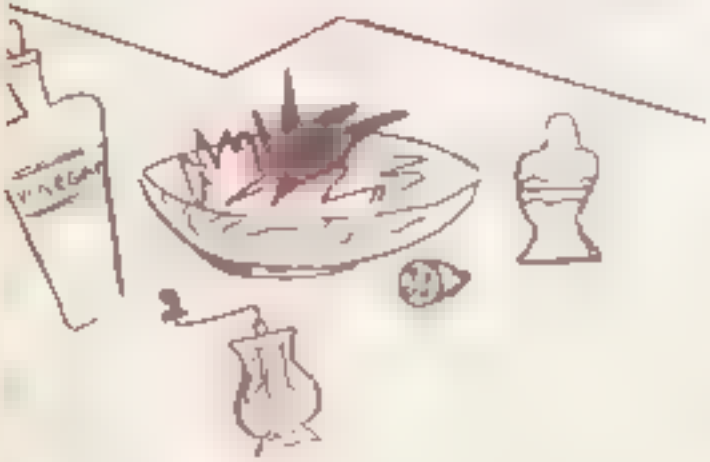
These men are well known and respected in the r f e d and have
donated their time and talent to give us this cover for our cookbook
of which we are very proud.

Write extra recipes here

Write extra recipes here



Soups, Salads, Sauces, Dressings



Salads and salad dressings

Tart Appeal To The Appetite

Fruit Combinations

Fruit and Vegetable Combinations

molded cabbage

Vegetable Combinations

CHICKEN SOUP

Bill Ogle

1/2 soup chicken
water
salt
onion
celery stalk

Wash chicken thoroughly with cold water completely. Add water and bring to rolling boil. Turn heat down and skim off scum from top of water. Add salt, sliced onion and celery and cut. Simmer until chicken is extender tender is boiled. Remove chicken and when cool enough dice and return to pot.

You may add egg noodles, rice dumplings or you prefer

AUNT ROSE'S SAUCE

Mary Lou Lakatta

3 Hunts Sauce
1 2 Hunts Sauce can of water
can Hunts Paste
Hunts Paste can full of water
salt & pepper
garlic powder
oregano
grated cheese
meat: ground sausage, ground meat, meatballs whichever you prefer
oil

Brown meat in small amount of oil in large saucepan. Add sauce, water, paste, water and other ingredients.

Simmer slowly for at least two hours. Serve on macaroni or spaghetti.

MACARONI SALAD

Mary Lou Lakatta

lb elbow macaroni
mayonnaise
salt & pepper
tsp onion powder or flakes
1 tsp. celery salt or fresh celery
can tuna fish
4 hard boiled eggs
paprika
parsley

Cook elbows until tender, drain. Also drain tuna and break up into small pieces. Mix macaroni, mayonnaise, salt & pepper to taste, onion powder, celery & add 3 diced hard boiled eggs (save one egg for decorating salad.)

Slice remaining egg and place on top of salad, sprinkle with paprika & parsley. Chill.

AVOCADO FRUIT DRESSING — Corene Bartmore

smooth and fluffy [illegible] mayonnaise, and [illegible] the color of the avocado.

1 ripe avocado — 1 Tbsp lemon juice
1 2 c orange juice — 1 tsp honey
1/2 tsp salt

Peel the avocado, remove the stone, mash the avocado. Beat smooth. Gradually add the remaining ingredients. Beat thoroughly. Chill. Makes 1 cup. Serve over citrus fruit salad.

SHRIMP COCKTAIL SAUCE — Corine Hargyda

2 3 c chili sauce — 2 Tbsp lemon juice
Tbsp horseradish — 1/4 tsp. salt
4 tsp worcestershire sauce — dash cayenne pepper

Mix together chill and serve. Makes 3 4 cups

LEMON SAUCE FOR CAKE — Mrs York

Use the grated rind and the juice of one lemon, 4 oz of sugar, oz of butter, egg. Beat all together, then cook in an enamel pan, cook by setting in a kettle of water until thick like custard.

FRUIT SALAD PINEAPPLE DRESSING — Jean Brainerd

Dressing.

1 pt heavy cream — pt Kraft Miracle Whip
syrup from g can pineapple — a few pieces of pineapple
slices

Whip cream until thick, then fold in Miracle Whip. Add pineapple juice a small amount at a time. Add a few pieces of pineapple and refrigerate. Make this dressing early in the day or the day before.

Salad

1 jar Florida Citrus Fruit Sections well drained cut into bite size pieces
1 can pineapple slices syrup used for dressing cut into bite size pcs
Approx 4 lb each of red and green grapes cut into bite size pcs

Con

med apple pecan and c ries may be used. Keep the cherry separate from he as these are added l y may add a small amount of the juice can be present by using or a bananas Cu a pieces other fruits may be added

As fruit must be well drained and ch ed

BARBECUE SAUCE

Mrs Cecilia M White

4 c tomato ce
2 tsp garlic powde
2 Tbsp onion flake
1 4 tsp barbecue spice
1 8 tsp cayenne pepper
1 2 tsp bay leaves
2 Tbsp Worcestershire sauce
1 4 tsp dry mustard

Combine all ingredients in saucepan. Cook over low heat stirring frequently until mixture is reduced by 2. Makes 2 cups

COLE SLAW

Ann Meister

1 med ge head cabbage
2 c stuffed green olives, sliced
or 2 8 oz can crushed pineapple
mayonnaise

Chop or shred cabbage salt lightly & let drain. Mix in drained pineapple, olives or two cans according to taste olives & mayonnaise to taste. Especially delicious served with ham

HOT GERMAN POTATO SALAD

Maude Pomeroy

2 med potatoes
1 onion
4 slices bacon
4 c wine vinegar
1 sugar
2 c. water
Tbsp flour
1 hard boiled egg
parsley
salt & pepper
green pepper to garnish

Cook potatoes before peeling then peel. Slice while warm. Add onion, salt and pepper. Cut up bacon and fry until crisp. Mix the bacon drippings vinegar water, sugar and flour and cook until thickens. Pour over and mix with potatoes. Use hard boiled egg slices and pepper ring to decorate top of salad. Should be eaten warm

RIBBON SALAD

Raffaele Lombardi Fraenza

3 oz pkg cherry gelatin
1 env. plain gelatin
1 3 oz. pkg. lemon gelatin
can peaches halves, drained
med can crushed pineapple
8 oz pkg cream cheese softened

(Cont.)

1/4 c. cold water with milk)
1/2 c syrup

1 Prepare cherry [illegible] as directed Pa[illegible] mold place peach halves round side down, around the mold and cherries between Firm

2 S[illegible] pkg of [illegible] cold water B[illegible] pineapple syrup to boil then dissolve the gelatin [illegible] softened cream cheese with fork Mix in drained crushed pineapple and combine with pkg of [illegible] Chill until firm then spread over cherry [illegible] and Ch

3 Prepare lemon gelatin as directed & chill When spread over cheese layer in mold Chill until firm

NEW ENGLAND CLAM CHOWDER B[illegible] Cage

12 clams
pt water
celery
onion
2 oz. salt pork
1 pt milk
1/8 tsp. thyme
Tbsp salt
pepper
1 4 lb potatoes
2 Tbsp. bacon fat
2 Tbsp flour

Scrub shells well Place in pan with one pint water Steam open Remove dark body mass Add water to clam juice Chop onions, celery & salt pork brown Add thyme salt, pepper Dice potatoes add bacon fat and flour and simmer for 2 hours Heat milk, add to flour, mix smooth.

QUICK POTATO SOUP Mrs Cecelia White

3 c. cubed potatoes
2 Tbsp chopped onions
2 Tbsp. fat
1 1/2 c. boiling water
4 c. milk
tsp salt
pepper

Cook potatoes onion and fat in boiling water until potatoes are tender Add milk, salt and pepper Heat to almost boiling Serve

FOURTH OF JULY SALAD Joan Wynne

pkg lime jello
sm pkg cottage cheese
sm can crushed pineapple
1 2 c [illegible]
1 2 c sliced marshmallows cherries

Add cup of boiling water to jello Then add juice from pineapple and enough ice or cold water to make cup After the jello

Cont

sta ts to eat, fir n cottage cheese crushed pineapple, nuts and cher ies and pour into mold Serves 4 6 people

WALDORF SALAD Helen Welch

1 Mix together unflavored gelatine 1/2 cup sugar and 1/2 teaspoon salt Stir thoroughly
2 Add water and stir until gelatine is thoroughly dissolved
3 Add lemon juice Chill to unbeaten egg white consistency
4 Fold in 2 cups diced unpeeled apples 2 cups diced celery and 1/4 cup chopped pecans.
5 Turn into a 1 quart mold or individual molds Chill until firm
6 Unmold on salad greens and serve with salad dressing
7. Makes 6 servings.

POTATO SALAD FOR A CROWD Mary Lou Lekatta

5 lbs potatoes
salt and pepper
celery salt
4 eggs hard boiled
mayonnaise to taste
parsley
paprika

Boil potatoes and drain off water Let them cool for about one hour and then slice Add salt pepper and diced hard boiled eggs, celery salt and mayonnaise Garnish with parsley and paprika

ONION SOUP Bill Ogle

3 large onions
2 qts beef stock
4 Tbsp butter or margarine
salt and pepper

Peel the onions and slice them thin Melt the butter in a saucepan and saute the onions until they are golden brown Gradually stir in the stock and season to taste with salt and pepper Cover and cook gently for 20 minutes Serve with toasted french bread topped with grated cheese o parmesan cheese Additional grated cheese may be passed

MINESTRONE SOUP Laurine Adamski

4 c. tomato juice
5 cubes beef bouillon
c cooked string beans
1 c cooked carrots
4 tsp dry minced onions
4 c. water
3 zucchini sliced
c cooked peas
garlic powder
um cornmush coins
celery

Cont
17

Combine tomato ce wate , bee bo m x ech n gar c
p wde onions m shrooms and very s mme D m ve and
h ad d b nabeans peas and carrots and ma 2 m nutes
onger.

NAVY BEAN SOUP — Pa ne A ves

1 c dried navy beans o mor ow 6 c water
tsp salt beans on on, chopped
small ham bone

Wash beans c over w th water overn ght D a n next day a p t
ham bone n cooker w th beans, and water to c Season, p ace
cover and boil to half hour, beans are not ender be unt
s ow on beans crack O de beans take longer Fresh c op cooks
n co rect me Never add bak ng soda C rots can be added
Remove bone and serve w th crusty bread

POLISH BEET SOUP — Mrs Hedy Wasko

or 2 lbs pork n one p ece or 2 bunches beets
water v negar
2 tsp f our 2 q m k chr c eam

Wash the pork and place n water, unt meat s covered abou
3 4 of pot Cook unti a most done Wash the beets and cook
saucepan, un tende. Coo and pee Chop n y ne put n
w th pork Add v negar Mix f ou and m k a e at a me un
o th n paste s formed Add to beets, pork and v negar and et t
s mmer un meat s done Serve with bo ed po toes

STRAWBERRY LAYER SALAD — A F end

c bo ng water ne pk. s awberry ge at n
6 oz can crushed p ne- 10 oz pkg f zen st awberr es,
apple dra ned-reserve syr up thawed
3 ge bananas 1 8 oz carto sour cream

D ssolve ge at n n bo ng water st n reserved pineapp e
ju ce and strawberr es - chi m x ure unt mixture is soft set -
st r n crushed pineapple and sliced bananas

Spread half o ge at n m x ure n a sha ow d sh ch at
f rm Spread sour cream over ge at n then spoon the rest of the
ge at n m xture over the sour cream - chi un f rm

MARCHEGIANO MEAT SAUCE — Dorothy Bateman

1 lb. chopped meat (mixed with pork if desired)
about 4 Tbsp. salad oil
2 cans water (use tomato paste can)
1 Tbsp. grated cheese
3 cans tomato paste
one tomato sauce
salt and pepper
6 cloves

Cut salt pork in pieces, cut up onion and fry. Put in the salt pork. When brown remove from pan. Add chopped meat, salt and pepper. When meat is browned, add one can tomato sauce. Cook about 10 minutes. Add 3 cans tomato paste and 2 cans water. When sauce starts to boil and thicken, add cloves and grated cheese. Boil until desired thickness is reached.

MACARONI-SEAFOOD SALAD — Ann Mester

1 3 oz. can tuna
2 6½ oz. cans medium shrimp
1 c. celery, diced
salt, pepper, paprika to taste
1 6½ oz. can crab meat
5-6 oz. French dressing
mayonnaise
1 lb. cooked elbows or shells

Cook & cool macaroni. Add salt, pepper, mix with celery & leave aside. Flake tuna & mix gently with paprika. Flake crab, rinse shrimp & mix in. Combine together gently with French dressing. Add to macaroni, mixing with mayonnaise to taste. Refrigerate, preferably overnight before serving.

To be economical you may use 2 3 oz. cans tuna, & scrap crab & shrimp.

To vary you may add such things as 2 chopped diced cucumber, or drained green peas, olives, black or green, sliced, or chopped radishes, grated carrots, etc.

A great summer one dish. Serves a crowd, when part of a picnic menu.

YELLOW SPLIT PEA SOUP — Helen Swenk

1 cup dried yellow split peas
2 onions
1 ham bone
2 Tbsp. fat
3 qts. cold water
4 chicken cubes salt pork optional
2 Tbsp. flour
1/8 tsp. pepper
1 1/2 tsp. salt

Pick over peas, wash and soak overnight, drain, add cold water, pork, hambone and onion. Simmer 3 to 4 hours or until peas are soft. Rub through sieve. Add flour, mixed with fat to soup. Boil 5 minutes, stirring constantly. Add seasons.

Thin with milk if necessary.

MOCK LOBSTER SOUP — Marie Smith

lb Haddock [illegible] fresh or frozen [illegible] sea [illegible] opt
qt salted water — sprig [illegible] fresh dill
can tomato soup or — Tbsp butter
tomato bisque — pepper, if desired
fresh parsley

Bring water to a boil, add fish and [illegible] the dill that gives the broth its milky lobster [illegible] Cover [illegible] until tender about 5 minutes. Remove dill sprig. Churn fish with fork - add soup and [illegible] simmer 5 minutes. Dot with butter and sprinkle with pepper and parsley

Write extra recipes here.

MAIN DISHES

Meat, Sea Food, Poultry

Tips TO THE CARVER

- [illegible]
- [illegible]
- [illegible]
- [illegible]

Tips TO THE HOSTESS

- [illegible]
- [illegible]
- [illegible]
- [illegible]

NEVER SALTY NE ER FA L-BAKED HAM

Cho ene A ora

(Any Cut-Bone or Boneless)
/2 ham 6 to 8 pounds

In enough water to cover;

Snap ham ove ght n deep pot Dra off wate and f the same pot w th cold wate , cover ng ham and b ng water to a ro ng boi Remove ham and p ce n bak ng pan Bake at 3 0 deg for one hour Ten m nutes before remov ng ham from oven, 3 tablespoo s of l ght corn syrup may be poured ove ham

CLAM CAKES

Te Esposito Rom a

2 7 2 oz cans m nced c ams
3 c packaged bread stuff ng
1 Tbsp parsley f akes
1 egg, beaten
2 Tbsp pure veg o

4 c butte or margar ne
2 Tbsp instant m nced on ons
1 8 oz can Hunh tomato sauce w/cheese
1 c mayonna se

Dra n liquid from c ams nto 2 qt saucepan, add butter and heat unt l butter me ts Stir n stuff ng on on parsley, c ams and tablespoon tomato sauce w th cheese Add egg and mix we Shape into 8 cakes and ch ll fo 10 m n Saute cakes in o unt l go den brown on both s des Combine remain ng tomato sauce w th cheese w th mayonna se and heat over ow heat Serve over c am cakes

ENGLISH F SH BATTER

Dot Rob nson

2 tsp baking powde
1 tsp salt
1 Tbsp. vinegar

2 c f our
2 eggs
1 c. water
1/2 c. milk

Gradua y mix water nto dry ingred ents, then add m k t batter is loose but not runny, then add the vinegar D p pieces of f sh in batter and fry n deep fryer

COD FISH CAKES

Tere Espos to Rom a

Boil 1 lb. codfish
3 carrots

2 potatoes
3 onions
stalk of celery

(Cont.)

C[illegible] pieces [illegible] not fish. Use only enough water to cover. When done remove fish gently and [illegible] bone. Put in bowl with veg. and mash o[illegible]. Add [illegible] about [illegible] cup herbed Parsnip bread crumbs, some grated cheese and about [illegible] 4 tablespoons of sour cream to make the right consistency to form into cakes. Salt, pepper & accent. Fry in hot veg[illegible]. Drain on paper towels, serve piping hot.

BEEF STEW

Charlene Antonelli

2 lbs. chuck beef cut up
[illegible] small cubes
[illegible] can stewed tomatoes
6 to 8 med.-size potatoes
boiled 10 minutes & cubed
1 [illegible] 2 Tbsp. flour with 2 tsp.
pepper & [illegible] 2 tsp. salt

1 can string be[illegible]
[illegible] can carrots
2 to 4 sm. o[illegible]
[illegible] can tomato [illegible]
salt and pepper to taste
bou[illegible] cube dissolved [illegible] c[illegible]
br[illegible]ing water
3 Tbsp. vegetable oil

1 4 oz. can mushrooms and boiled [illegible]

In brown paper bag, place f[illegible] salt and pepper and cut up beef and shake. Remove bee[illegible] from bag and sauté bee[illegible] in [illegible] hot oil until nicely browned. Drain on towel paper.

In large deep pot add string beans, carrots, stewed tomatoes, onions, tomato paste, bouillon cube mixture, potatoes and salt and pepper to taste.

Add the drained beef to above ingredients, simmer for 2 hours, stir occasionally with wooden spoon.

If stew is too thick, [illegible] to 2 cans of water may be added gradually.

F[illegible]ED RICE CUPS

M[illegible] Marie C[illegible] Ba[illegible]

1/2 c[illegible] rice
[illegible] Tbsp. [illegible]

1 egg
2 Tbsp. dried parsley
1 tsp. salt

Cook rice in water as directed on package. Drain, add rest of the ingredients and mix thoroughly. Drop 4 [illegible] more heaps of rice mixture on greased pan. Shape into shallow bowl. Bake 400 deg. for 20 mins.

Carefully remove from pan [illegible] with hot meat mixture.

Meat Mixture:

[illegible] Tbsp. butter
2 Tbsp. flour
[illegible] 4 c. canned tomatoes

[illegible] 2 onions, diced, cooked
1 1/4 c. water
2 c. cooked [illegible] over meat, cubed

(Cont.)

In saucepan sauté onion in butter over low heat until light brown. Add flour, make paste. Remove from heat, slowly mix in the tomato juice until smooth. Add the water and mix well. Return to heat, bring to boil, stirring to prevent lumps. Season to taste.

BACON TROUT

Dave Haversat

a few small trout
1 lb. smoked sliced bacon
lemon juice & flour

Clean the trout soon after they are caught but do not remove head & tail. Pat dry both sides & brush them inside with lemon juice. Sprinkle salt, & pepper for seasoning. Wrap each fish with the bacon slices & place a toothpick in a large greased skillet. Cook until one side is crisp or about 5 minutes, then turn and repeat the crisping on other side.

BARBECUED CHICKEN

Mrs. Ashe by Christy

In skillet brown slowly in ¼ cup salad oil one 2½ - 3 lb. ready-to-cook broiler-fryer chicken cut up. Place in 2 x 7½ x 2 inch baking dish. To skillet add 2 cup chopped onion and ¼ cup chopped celery; cook til tender. Add 2 cup catsup, ½ cup water, 2 tablespoons lemon juice, 1 tablespoon each brown sugar, worcestershire sauce, vinegar and prepared mustard. Season. Simmer 15 minutes, skim off excess fat. Pour sauce over chicken. Bake, uncovered, at 325 deg. for about 45 minutes to 1 hour, basting 3 or 4 times.

CHICKEN CRUNCH

Mrs. Edward Knowlton

4 c. cut up chicken
2 cans cr. mushroom soup
1½ c. cut up onion
1 can chinese noodles
1/2 c. slivered almonds
1 2 c. chicken broth
c. cut up celery
4 oz. water chestnuts drained & cut up

Mix all together except noodles & almonds. Place 3 4 can of noodles in flat casserole. Add mixed ingredients & top with rest of noodles & almonds. Bake 50 min. 350 deg.

ROCK CORNISH HENS

Mrs. Violet Criscuolo

4 cornish hens about 1 lb. each
½ 4 c. melted butter
4 c. soy sauce
2 c. seasoned croutons
4 c. diced mandarin oranges
garlic c ove minced

(Cont.)

Stuffed thawed hens which have been po[illegible]de with paper
towe[illegible] with the mixture of [illegible]tons butter and m[illegible]dor mixture
Place a sheet [illegible]eyed roast wrap on br[illegible]m [illegible]g on cooking
pan Place hens on wrap brush with m[illegible]te[illegible]y sauce and
garnish wrap seal & roast in preheated oven 450 deg for 40 min
Remove from wrap & serve on warm platter Serves 4

CHICKEN CHOW MEIN — Mar[illegible]n M[illegible]y

e. onions — 1 c. celery

Cook in skillet with 1/4 cup butter for 5 minutes
Add 1 teaspoon salt 1/8 teaspoon pepper and 1 cup hot water
Cover and cook 5 10 minutes Add 2 cups cooked chicken or
pork Heat to boiling
Add 2 teaspoons soy sauce 1 teaspoon sugar Mix 2 tablespoons
cornstarch with 1/3 cup cold water Add to mixture and cook 10
minutes Serve with chow mein noodles

SALTIMBOCCA ROMANA — La D[illegible]e V[illegible] to
Beve[illegible] H[illegible]s Ca[illegible]

12 thin veal from the upper leg — cut 2 inch thick
2 thin slices prosciutto — 24 fresh sage leaves
Flour — 6 Tbsp butter
2 c dry white wine — salt and freshly ground pepper

Put the veal slices between sheets of wax paper and pound them with the flat side of a meat cleaver to make them slightly thinner than they were cut Season them with salt and pepper place 2 sage leaves and a slice of prosciutto on each slice fold the slices in half, secure with toothpicks and dust with flour Melt the butter in a large frying pan over fairly high heat, add the slices of veal, brown quickly for about 2 minutes on each side, reduce the heat, and continue cooking for about 5 minutes or until the veal is just tender Do not overcook Transfer the veal to a hot serving platter remove the toothpicks, and keep warm Deglaze the pan with the wine, scraping the sides and bottom with a wooden spoon, reduce by 1/4 and pour over the veal Serves 6

PORK CHOP PIZZA OLA — Inez Rondin

4 center cut pork chops " thick — 1 can Italian tomatoes
olive oil — oregano
salt-pepper — garlic

Season chops with salt and pepper, then flour them and brown in pan with a little olive oil or broil them until brown on both sides

Cont.>

A clove of garlic may be added to oil before browning

Sauce

Place about 3 tablespoons olive oil in a saucepan with chopped olives, garlic and chopped garlic browned. Add about 1 can of tomatoes, salt and pepper to taste and at least 2 cans of water. Cook partly. When sauce is partly cooked, put olive pork chops, cover with sauce and bake at 300 deg. until chops are tender. If sauce evaporates, more water may be added.

BROILED BREADED PORK CHOPS ITALIAN STYLE

Mrs. Violet Criscuolo

6 pork chops 2 in thick
2 c Progresso bread crumbs
2 Tbsp pure olive oil
juice of lemon
1 minced garlic clove
2 eggs
salt and pepper
3 Tbsp melted butter
4 c parmesan cheese
1 tsp crushed red pepper or
dash of tabasco sauce

Dip chops in eggs then crumbs. Do this twice then sprinkle chops with salt and pepper. Preheat broiler, place chops on slightly oiled broiler pan about 3 inches away from heat. Broil 10 min. Then turn over broil another 10 min. Now turn off broiler and turn oven on at 325 deg. Mix all other ingredients to make a basting sauce. When well blended spoon half of sauce over chops and bake for 5 min. Turn chops over again and add remaining sauce bake another 15 min or till done.

BAKED STUFFED PORK CHOPS

Marion Marley

6 pork chops
3 med potatoes cooked & cut up
8-10 crushed saltines
2 med stalks celery, diced
pepper, to taste
6 oz can tru cocktail
2 eggs, beaten
2 c seasoned bread crumbs
med onion, diced
1 2 tsp salt
4 tsp Beau's seasoning
1/4 lb. butter (1 stick)

Mix all ingredients except butter and bread crumbs. Make pocket in chops and insert mixture. Divide butter into 6 parts and insert into each pork chop. Arrange in baking dish and sprinkle with bread crumbs.

Bake at 400 deg. for 1 hour.

MEAT LOAF

Helen Swirnik

b ground beef
b ground veal
2 tsp pepper
c soft bread crumbs
2 c finely minced celery
1/2 c. tomato soup
b ground veal
Tbsp salt
2 c finely chopped parsley
c finely minced onion
1 4 c butter or margarine
1 egg

Grind the meat through the fine cutter of the food chopper. Add seasonings, parsley and bread crumbs to the meat. Brown onion and celery in butter until onion is transparent. Add tomato soup to the onion and celery mixture. Then beat the egg into the mixture. Combine with meat, then mix all ingredients together until well blended. Pack into a well greased loaf pan and arrange two or three bacon strips over the loaf. Bake in a preheated 375 deg. oven for 2 hours or 1 hour and 45 minutes, if cooked from a cold oven start. When using baking dish made of glass or Pyrex baking at (325 deg.).

APPLESAUCE MEATLOAF

Betty Stevens

Makes 6–8 servings

2 lbs lean ground beef
1/2 tsp. sage
1 tsp. salt
2 tsp pepper
1 c soft bread crumbs
1 c applesauce
1 1 2 c catsup
4 tsp garlic powder
4 tsp seasoned salt

Preheat oven to 350 deg.

Combine all ingredients in a bowl. Mix well and blended. Spoon into a greased 9x5x3 inch loaf pan. Bake for 1 1 2 hours, or until done.

LITTLE CRANBERRY MEATLOAVES

Jessie Sworomski

lb ground beef
1/2 c. tomato juice
2 Tbsp minced onion
4 tsp salt
1/3 c. brown sugar
1 c cooked rice
1 beaten egg
1 Tbsp kitchen bouquet
lb can jellied whole cranberry sauce
1/2 tsp. lemon juice

Combine meat with rice, tomato juice, beaten egg, minced onion, kitchen bouquet and salt, mix thoroughly. Shape meat mixture into 6 individual loaves, place in 9x5x2 inch baking pan.

(Cont.)

For topping, combine cranberry sauce, brown sugar and lemon juice, spoon over loaves.

Bake overnight or when 350 deg. 40 minutes. Remove meat and wrap with warm platter. Pour cranberry sauce from pan into small bowl, and serve with meat loaves. Makes 6 servings.

ARGYLES STUFFED MUSHROOMS — Mrs. Rose Lombardi

1 lb. mushrooms, prepared, separate crown from stem
1 2 lb. roll of sausage meat — 1 c. fine minced garlic
parsley, oregano, salt & pepper — 1 c. Pepperidge Farm dried crumbs
grated cheese

Brown and drain sausage meat. Chop mushroom stems in a bowl. Add parsley, salt and pepper, minced garlic and oregano.

Add this mixture to sausage meat and cook about 5 minutes.

Arrange mushroom crowns, stem side over, in greased baking dish. Sprinkle meat mixture over all crowns. Add a layer of P. Farm crumbs. Sprinkle with grated cheese. Add some cooking oil over all (about 2 tablespoonfuls).

Bake for about 20 minutes at 350 deg.

BEEF ALA STROGANOFF — Dianne Moore

2 lbs. top round cut in narrow strips about 1 inch wide
margarine
tsp. salt
1/2 tsp. pepper
3 Tbsp. flour
minced garlic
1 c. chopped onion
1 lb. mushrooms, sliced or canned
1 c. sour cream

In paper bag put salt, pepper and flour, shake well. Slowly heat large heavy skillet and melt 4 tablespoons margarine. Add beef strips and sear on all sides until brown. In another skillet, melt 3 tablespoons butter and saute onion, mushrooms and minced garlic until golden. Combine with beef. Cover and simmer gently for 45 min. to 1 hour. When nearly ready add sour cream. Serve on broad noodles (Fine).

BEEF BURGUNDY - Serves 4 — Lorraine Sabetta

2 lbs. sirloin tip steak, cut in strips 2x3" each
2 c. sliced pcs. salt pork
tsp. salt
2 dashes rosemary leaves
1 c. cooking burgundy
Tbsp. tomato paste
2 Tbsp. flour
2 dashes ground thyme
large bay leaf
1 c. water
Can whole button mushrooms, 4 med. fresh tomatoes, Cont.

Place tomatoes in some boiling water & boil for 10 minutes. Peel, slice, mash tomatoes, and cook in small pot a few minutes. Put aside.

Fry salt pork in large enameled pot or Dutch oven. When brown, remove salt pork pieces to hold. Sear meat in pot. Shake it occasionally. Fry sliced onions in pork and brown nicely. Drain most of the grease.

Add thyme, rosemary leaves and bay leaf. Add burgundy, water and tomato paste. Cook 1 1/2 hours covered. Peel onions and add whole to skillet.

Add tomatoes that have been parboiled 5 minutes, slowly fry in mixture. Add mushrooms about 10 minutes before dinner is finished cooking.

Serve on top of cooked medium whole noodles or cooked rice. If more burgundy or salt is preferred, add during cooking.

HAMBURGER IVAN

Mrs. B. E. Jaworski

1 lb. ground beef
1 minced onion
minced green pepper
2 tsp. tarragon
1 c. sour cream
egg noodles, prep.

Fry onion & pepper in butter for 5 min. Add beef, salt & pepper, mushrooms & tarragon & fry til meat is done.

Stir in sour cream & cook for 5 min. longer. Serve over cooked egg noodles. Sprinkle with parsley, optional.

LUCIOUS LONDON BROIL

Tom Esposito Roma

2 1/2 lb. London Broil, 1 1/2 to 2 in. thick
tsp. accent
1 1/3 c. wine vinegar
2 Tbsp. cooking oil
2 Tbsp. soy sauce
Tbsp. worcestershire sauce
tsp. prepared mustard
1 tsp. salt
1/4 tsp. pepper
2 tsp. garlic powder (not salt)
1 1/4 c. catsup

Sprinkle both sides of meat with accent in shallow pyrex baking dish. Blend all ingredients well. Pour this mixture over roast in shallow baking dish. Marinate at least 3 to 4 hrs. at room temperature. Turning from time to time. Broil in the same dish with marinade about 6 in. away, for medium rare about 35 min. While cooking turn your meat.

PIGS IN BLANKETS

Mary Lou Lakatta

1 head of cabbage (large)
can tomato soup
1 lb. hamburg
slices bacon
2 tsp. onion salt
1/2 c. milk
1 egg
1 tsp. salt

Cont

Place entire head of cabbage in very large pot for about 5 minutes. Cool & drain.

Brown steaks in Dutch Oven, add can tomato soup. Combine meat with cooked cabbage leaf. Add pepper, onion, tomato sauce. Place small amount of cooked cabbage on meat. Add water to almost cover. Place each piece into Dutch oven close to each other in single row. Place rest of cabbage on top in small pieces. Cover tightly and simmer on low heat for about 1 hour.

Many people serve corn in the cabbage meat roll we prefer without rice.

CHILI CON CARNE

Charlene Atorella

3-4 lb. ground beef
med. size onion, diced
1 beef bouillon cube, dissolved
in 1 c. boiling water
1 can water
2 Tbsp. vegetable oil
can red kidney beans
1 tsp. salt, 1 tsp. pepper
dash of garlic powder
1 can tomato paste
1 Tbsp. chili powder

Saute ground beef and onion in vegetable oil until nicely brown-ed. Put in large pot. Add the above ingredients. Simmer 2 hours stir occasionally. Serve hot. Serves 2 to 4.

SALMON LOAF

Pauline Alves

Salmon Loaf - Can of canned salmon or 1 fresh (must be cooked par-boiled.

2 eggs
4 Tbsp. butter
1/4 tsp. pepper
1/2 c. bread crumbs
1/2 tsp. salt
minced parsley, lemon optional
Cream Sauce

Flake fish. Add beaten eggs, bread crumbs, melted butter, salt, pepper, put in a greased mold, cover steam for an hour. Turn out on platter add lemon slices around it, parsley garnish serve warm.

Cream Sauce - 2 tablespoons margarine (butter, 2 tablespoons flour, salt-pepper, one cup milk, melt butter or margarine stir in flour, salt, pepper, add milk & stir until smooth, takes one minute. Pour around the mold.

HONEY LEMON CHICKEN

Mrs. Jan Grekowski

2 2 or 3 lb frying chicken
salt pepper to taste
catsup
2 c honey
lemon thinly sliced

A large piece of chicken in a shallow baking pan. Season with salt & pepper. Combine catsup and honey. Pour over chicken, turning pieces to coat both sides. Place slices lemon over the chicken. Bake uncovered at 325 deg for hour or more or tender. Turn chicken pieces every once in awhile & increase heat to 375 deg for at least 15 minutes of baking time.

BEEF PARMIGIANA

Mary Lou Lokatta

1 2 to 2 lbs cubed steak
3 Tbsp flour
1 8 tsp pepper
1 Tbsp water
1 4 c grated parmesan cheese
1 5 oz can tomato sauce
1 Tbsp sugar
2 to 3 4 c fine
2 tsp salt
1 egg, slightly beaten
1 2 c fine bread crumbs
3 Tbsp cooking
clove garlic crushed
tsp dried oregano
slices approx 1 oz each
Mozzarella cheese

Mix flour salt pepper. Dredge meat in seasoned flour. Combine bread crumbs, parmesan cheese. Dip meat pieces in egg and water mixture, coating evenly. Brown on. Place in roasting pan or baking dish 11 2 x 9 x 2 in. Combine tomato sauce garlic sugar and oregano. Pour over meat. With tight lid cover, cook in moderate oven 350 deg for hour and 0 min or or tender. Place mozzarella slice on each piece of meat. Sprinkle added oregano if desired. Bake additional 15 minutes or cheese melts. Serve sauce with meat. 6 servings.

QUICK AND SPICY MEAT BALLS

Gladys King

Blend 1 lb ground chuck, 1 cup cracker meal, 2 c undrained canned tomatoes, 2 teaspoons grated onion, teaspoon salt, 4 teaspoon seasoned salt and 6 teaspoon pepper. Shape into 40 small balls.

Bake in hot oven 400 deg 5 20 minutes or or on toothpicks. For sauce, combine 1 tablespoon flour with fat from meat balls in saucepan. Slowly add large can undrained tomatoes. Heat, stirring until thickened. Stir in 2 pkg of a dry mix, 2 to 3 4 teaspoon salt and 1 tablespoon chopped onion. Serve with meat balls.

CHICKEN REC PE FOR M NDA

Mrs. Rose C ndon

Fry cup of on ... st ... fr ... med um ze bo ... r chicken ... brown w th ... Chicken sho ... d be c ... t n mo ... eces Add two teaspoons m ... stard seed ... two teaspoons of cor ... der, ... f teaspoon of c ... g ... ate coconut meat and add m ... fresh coconut, and g ... ated coco ... ch cken and ... et s mmer un l chicken is done

C ... k f ... m ... r ... ce w th chicken b ... and ... erve w th chicken.

TAL AN POT ROA T

Dorothy Bartma n

Fry l ... ce on on ... n about 5 tab espoons so t pork When brown ed, remove salt pork and onion

Make a few ho ... s in the pot oast P ... t in a clove, a little so t pork a d m nced p ... se Salt & peppe

B own meat A ... mushroom ... ce nor m ly c ... ked meat Add t able poon tomato paste and ... m bo ... e cooking w ne a most the who e bo ... e ... mmer s owly for a few hours

FLAT TIRES

Rose Stanis e

1 b ground beef
can tomato paste

4 or 5 med ... ze onions ... ced thin
so t & pepper to taste
Prepare bread dough equa to
oaf o bread any f ozen dough
will do)

... n a large sk ... et in which the bottom has been covered with wate ... add hamburg ... onions and tomato paste ... ed w th 1 c p of wate ... Add so t & pepper to taste Let this m xture s mmer for 20-30 minutes, st rring ... ccas onally Let it cool and set it aside

Take dough and ... into l ... e ba ls to be ro ... ed out on a ight y flou ed surface abo t pancake s ze F ... nd v dua dough pat ies with one heap ng teaspoon of the meat m ... ure Fo d over and pinch edges of dough tigh y to cok ... e a triang e Place in a sk ... et in which oil has been preheated to about 425 deg ... on e lectric sk ... let s ideal fo ... h s Brown on both sides and drain on absorbent paper

STUFFED CLAMS

Mrs. B E Jaw sk
Southbury, Conn.

steam then chop c ams ... dice stea ... or on & peppe green

Fry w th ... b. sausage Tabasco ... done
P epare package of Pepperidge Farm s ... ing accord ng to

(Cont.)

directions: Mix ingredients together in large bowl.
Stir clam chowder, spinach, and garlic together with about bacon
& broil it done & serve

Write extra recipes here.

MAIN DISHES

Cheese, Egg , Spaghetti, and Casserole

may be applied with a medicine dropper

[illegible] cheese to grate at once easily

[illegible] as handy containers for your "drippings" as the [illegible] they take up little room and can be thrown away

[illegible]

[illegible] water for one hour or longer before cooking

[illegible] with the age of the eggs [illegible] Also use as also a factor. Test them by pricking at h e fork.

[illegible]

and you have a perfect mold for poaching eggs

TUNA RICE SUPREME

Mrs. Elmer Richter

1 chicken bouillon cube
1 10 oz pkg frozen peas
7 oz can tuna, drained & flaked
2 c hot water
10 oz can cheddar cheese soup
⅔ c Minute Rice

Dissolve cube in the hot water. Add peas and bring to boil. Add soup, stirring until smooth. Add tuna & rice and bring to second boil. Cover, remove from heat and let stand 5 min. Serve.

BAKED MACARONI AND MUZZARELLA

Mary Lou Loketta

lb your favorite macaroni
your favorite tomato sauce
grated muzzarella cheese
grated parmesan cheese

Cook macaroni, drain. Mix with part of sauce. Put some sauce in bottom of large casserole dish, add ⅓ of macaroni, put grated muzzarella on top, add more sauce. Put ½ of remaining macaroni, more grated muzzarella, sauce. Last of macaroni may be added and more muzzarella and sauce. Or top sprinkle parmesan cheese. Cover with foil and bake at 350 deg. for about hour or until thoroughly heated. Uncover last 15 minutes.

LASAGNE

Dorothy Bartimole

Cook one pound of lasagne in boiling salted water according to directions on box.

Prepare your favorite sauce including meatballs and sauge.

Line your baking with the partially cooked lasagne, add sliced meatballs and sliced sausages. Pour sauce over all and then add thin slices of mozzarella. Repeat in same order.

Bake in 350 deg. oven for 1 hour.

HAMBURGER & VEGETABLE SOUP

Mary Lou Loketta

1 lb hamburg
1 onion
can vegetable vegetable soup
Tbsp mustard
2 Tbsp. catsup
tsp Gravy Master

Brown meat in skillet, add diced onion and brown. Add soup, two water, mustard, catsup and gravy master. Con

Summer c vered for about 5 m e ve ro s r ce, noodles or mashed potatoes

EGG FOO YONG — Emmy Pezzuc

c coarsely chopped cooked t key or ch ese
2 Tbsp butter o margarine
2 c chopped onion
Tbsp finely chopped green pepper or parsley
ge bean sprouts drained
1 2 c chopped celery
2 slightly beaten eggs
1 tsp salt
fat for frying

Brown sugar slightly in butter, add bean sprouts onion celery and green pepper Cover and cook a few minutes until onion is transparent. Cool slightly.

Spoon chicken-vegetable mixture into beaten eggs, straining out the liquid in bottom of pan.

Pour 1/4 cup mixture into hot fat about deep Flatten "cake to 2 in thickness Cook until brown on both sides, turning once Drain and serve hot with sauce Make 2 cakes

Sauce.

uice from cooked vegetables above
c juice from canned bean sprouts
1 Tbsp. cornstarch
1 tsp. sugar
2 Tbsp. soy sauce

Combine juices setting aside 1/4 cup of liquid Heat to boiling
Blend cornstarch sugar and the 1/4 cup juice Add to boiling juice Cook stirring constantly until thickened Add soy sauce

BAKED STUFFED SHELLS — Mary Lou Lakatta

talian tomato sauce

This should be made first with whatever meat you wish to use in this recipe.

talian sausage, ground beef, etc
Giant shell macaroni
ricotta cheese
grated mozzarella cheese
egg

Mix mozzarella ricotta and egg Cook shells according to package directions.

In long hollow roasting pan put enough sauce to cover bottom Fill each shell with cheese mixture and place close together in single

Cont

row. Meat may be p[illegible] he[illegible] or m[illegible] and [illegible] sauce and pour over the[illegible]. Cover w[illegible] sauce and [illegible] grated ra[illegible]an cheese on top. Cover with foil and ba[illegible]e or s[illegible] eg[illegible] ob[illegible] hour. Th[illegible] may be prepared [illegible] ght ahead of me[illegible] baked later.

SPAGHETTI & MEAT BALLS

Mrs. Rose Condon

1 [illegible] 2 lbs. hamburg w[illegible] sirloin
pork ground m[illegible]
1 tsp. salt
2 Tbsp. grated cheese
1 [illegible] 4 c. bread crumbs
[illegible] tsp. gar[illegible]c powder
1/2 tsp. pepper
2 eggs
evaporated m[illegible]k enough to moisten & m[illegible]o[illegible] ingredients
Spaghetti - cook favorite type of spaghe[illegible] and serve w[illegible] meat & sauce

Form meat into balls and fry.

4 lb. of s[illegible]t pork [illegible]ender[illegible]s cut and fry. 2 lb. of Ita[illegible]an sausage in links.

Add to the above 3 cans of Hunts tomato sa[illegible]ce medium size, add eg[illegible] salt and pepper and oregano leaves. Let simmer for about ten minutes. add meat balls and [illegible]et cook at medium heat for hour if sauce [illegible]s too thick add a little water.

POTATO GNOCCHI

Jennie Moretti

6 med[illegible]ized potatoes

3 c[illegible]t flour

Pee[illegible], d[illegible]ce and c[illegible]ook potatoes then mash. Knead flour and mashed potatoes together. Ro[illegible]l it dough into squares and no[illegible] each piece with center & fourth finger.

Drop gnocchi into bo[illegible]ng water and cook [illegible]ntil tender about 10-15 min.) **Serve with sauce.**

ROAST 'N BOAST CHICKEN SUPREME

Mrs. Helen Commer

cut fryer about 2 [illegible] 2 lbs. washed
1 can Durkee's fried [illegible]nions
[illegible] lb can french style green beans
pkg. Roast 'N Boast chicken mix
10 [illegible] 4 oz. can cr mushroom soup
[illegible] lb can stewed tomatoes use liquid
[illegible] lb can ONE P[illegible]E BRAND sca[illegible]ped potatoes
2 to[illegible] c water or the juice from beans

Preheat oven to 375 degrees

Cont

T e one end of bag P oce ch cken skin s do up in bag Add above ngred en s together, except c cken P oce m xed ngred ents nve cn cken C ose other end of bag P erce t o holes into top of bag Place bag n shal ow meto pan and p ace n oven Cook for 2 hrs Serves 4

CORNED BEEF CASSEROLE

Mary R Vutcu

Combine

12 oz can corned beef, broken about 1 2 c
10 1 2 oz can condensed cr chicken soup
1 4 lb processed Amer can cheese chopped abo t c
1 c milk
1 2 c chopped onion

A ternate n ayers in greased 2 qt bak ng d sh with 8 oz pkg nood es, cooked and dra ned

Top with 3 4 cup buttered crumbs Bake unt l heated through Temperature 375 degrees T me Bake 30 to 4 ns Amount 6 to 8 serv ngs

"Th s is one of those handy hearty main d shes you can get ready the n ght before efr gerate then bake ust bef re you want to serve it.

WE NER CASSEROLE

Tess e Skoronsk

1 lb frankfurters
Tbsp mayonnaise
1 4 tsp caraway seed
4 c diced cooked potatoes
2 c. buttered soft bread crumbs
1 0 1 2 oz can condensed cr of mushroom soup
1 1 b can 2 c sauerkraut drained and washed
dash of papr ka

Quarter 2 frankf rters, and reserve Slice rema n ng frankf rters 4 nch th ck Mix soup and mayonna se Comb ne s ced frankfurters w th ha f of soup mixture, the caraway seed and sauerkraut, spread in an 11x7x 2 nch baking dish. Stir rema n ng soup mixture into potatoes, arrange around edge of d sh, Combine buttered bread c umbs and papr ka, sprnk e over potatoes Arrange reserved frankfu ters in desired des gn, top of casserole Bake n moderate oven 350 deg 30 m nutes or t ll hot and golden brow

KOLBASZ CASSEROLE

Helen Kautz

2 bs. ko basz, smoked
3 4 med on ons
6-7 med potatoes

Cont

Sl ce ko basz d agond y nto 2 nch st cos sl ce on ons th n s ce pota oes nto 2 nch s ces Layer potatoes on oms and ko basz and repeat layers unt l casserole s f ed end ng w h ko basz on op Bake covered for 1 2 hours at 350 deg oven Uncover for the last 1/2 hour.

CHICKEN-RICE CASSEROLE — Ann Mester

1 1 4 c rice not m nute
1 can cr mushroom soup
ch cken parts approx 6-8 egs, spl or equ valent
1 can onion soup

Measure uncooked r ce into ob ong baking pan approx 8 1 2 x 15 x 2 2 M x in 2 soups + 2 cans water P ace chicken on top, salt & pepper to taste Place uncovered n 350-375 deg oven for an hour or s ghtly onger unt l most of q d disappears & chicken er sps. Serves 6.

HOT DOG AND BEAN CASSEROLE — Laurene Bartmole

b hot dogs, d ced
d ced on on
Tbs ketchup
bacon s ces
2 can tom soup
1 can pork & beans
2 Tbsp. mustard
2 Tbsp brown sugar OR dark syrup

M x a l ngred ents together Bake n 350 deg oven for 20 m nutes, w th casserole covered, then 8 m nutes uncovered. Bacon s ces may be put on top of beans before bak ng

S STO S FAVORITE EGGS — S sto Bottoch ar

/2 c oil
3 sm. onions
3 Tbsp grated cheese
2 c pee ed tomatoes
6 eggs
so t and pepper to taste

Comb ne the o tomatoes and onions and cook for an hour Scramb e the eggs and cheese and add to first ngred ents

RICE CASSEROLE — Mrs Edward Burde

Pasta or meat accompa iment Serves 6
1 pkg Unc e Ben s Long Grain & W d R ce
8 oz canned s ced mushrooms
1 0 1 2 oz can on on soup
4 oz m shroom u ce from can
0 1 2 oz can water
1/4 c. butter(cut up in chunks)

Preheat oven to 350 deg Grease 2 casserole M x a

Cont.)

ngred ents Bake approx hr , stirring occasionally.

BROCCOLI CASSEROLE

Ann Mester

2 pkgs frozen brocco spears oz ea
1 can cr mushroom soup
5 oz or more pkg frozen onion rings

Cook brocco unt l just tender dra n & arrange n sha ow bak ng d sh Spread w th mush oom soup (NOT d luted top w th onion rings, & bake n oven unt rings are cr sp & soup bubb es 375 deg abou 0 m n

Th s recipe may a so be used w th 2 cans of whole green beans, instead of brocco

NOODLES ALFREDO

De ores Moore

lb pkg medium nood es
1 1/4 c. light cream
c g ated parmesan cheese
4 b + 8 sb butter o margar ne (3/4 c.)
3. 4 tsp seasoned pepper or coarsely ground black pepper

20 minutes before dinner

Cook med m nood es as package abel d rec ts, drain ng at abe co k for, and red c ng cook ng t me by a m nute or two, then remove and dra n the nood es Place b tter and gh cream then cooked nood es, n hot sk llet S mmer noodles for one m nute, tossing gent y w th fork and spoon Top them w th Parmesan and pepper Toss unt oil are just blended Serve mmediate y

GERMAN OMLETT

O ve Wo fgang

2 eggs
2 Tbsp F our
4 c f ne y chopped chives
egg yolk
sa pepper, n tmeg to taste
Tbsp F ne y chopped red pepper

Add 1 4 cup med cream to above ngred en s Beat 5 minutes Me t 2 tablespoons butter in frying pan Pou in egg m xt re and cook unt delicate y browned Turn, brown other side fo d n ha f and serve

QUICHE LORRAINE

De ores Moore

9 nch ready to bake pie crust
c shredded natura swiss cheese
3 c. m nced onion
2 c light cream
,4 tsp sugar
2 s ces bacon 2 b cr sp y fr ed and crumb ed
4 eggs
3 4 sp so t
8 sp peppe

Cool

Sprinkle bacon, cheese and onion on crust. Beat remaining ingredients with rotary beater until blended, pour over bacon mixture. Cover edge with 2 to 3 inch strip of aluminum foil to prevent excessive browning; remove foil last 5 min. of baking. Bake 5 min. in 425 deg., reduce oven temperature to 300 deg. & 35 min. Let stand 10 min. before cutting.

NEVER FAIL CHEESE SOUFFLE — Jean Stamm

350 deg. 40 min.

1 c. cubed bread

Pour over this 1 cup milk. Add,

1 c. cheddar cheese, cubed — 2 egg yolks

Beat 2 egg whites stiff, fold in. Place in buttered dish. 1 double recipe. Bake 350 deg. 40 min. Serve with salad.

POACHED EGGS ON TOMATOES — Laurene Baltimore

Cook bacon slices until crisp. Season tomato slices with salt and pepper. Roll in flour and saute in bacon fat. Sprinkle each tomato slice with minced bacon. Serve topped with a poached egg. Pour hollandaise sauce over the egg.

EASY NOODLE CASSEROLE — Mrs. Browne Lowrank

can tuna or 2 c. chopped chicken or 2 c. chopped turkey

Cook package of wide noodles according to directions. Add

1 can celery soup
can mushroom soup
1 c. chopped fine celery
sm. green pepper, chopped

Mix in favorite of above. Mix thoroughly. Put into baking dish. Top with 1 cup crushed potato chips, or bread crumbs. Heat through and serve.

CHEESE BLINTZES — Mary Lou Lokotta

2 eggs
c. water
1 2 tsp. salt
approx. 1 c. flour

b. farmer's cheese
2 b. creamed cheese
egg
pinch salt
sugar and cinnamon

(Cont.)

Mix the first four ingredients together to make a very loose batter of pouring consistency. Heat a small fry pan, grease lightly and pour in only enough batter to make one pancake. Keep repeating procedure until batter is gone. Place cooked pancakes on a clean dish towel. Mix the remaining ingredients, adding enough sugar and cinnamon to personal sweetness. Put a portion of cheese mixture in each pancake, roll, tuck in edges and fry in butter.

CHEESE FONDUE

Joanne Materek

1/2 c. milk
1 2 tsp. worcestershire sauce
dash white pepper
2 c. shredded cheddar cheese
1/4 c. white wine
1 4 tsp. dry mustard
c. mayonnaise
French bread, cut into bite-size pieces

Mix together milk, wine, worcestershire sauce, mustard, pepper, mayonnaise and cheese in 2 qt. saucepan. Cook over low heat, stirring occasionally, about 20 minutes or until cheese is melted and mixture is hot. Pour into fondue pot or chafing dish. To serve, place chunks of French bread on fondue forks or on wooden picks and dip in cheese fondue. Makes 2 cups.

Write extra recipes here

Vegetables

BUYING GUIDE

Fresh vegetables and fruits

with stay-crisp pods.

or medium green but yellowed ones are undesirable.

or pale green on one side, they are not ripe.

dried, spotted, yellowed or flabby pods.

Jersey types are firmer and less moist.

BAKED STUFFED TOMATOES

Emma Pozzo

Use f rm ripe t matoes cut each one crossw se - make a few short s ashes through he tomato he yes & set as de

Prepare stuff ng as fo ows M x togethe

b read c umbs
parsley f akes OR
Fresh chopped parsley
so t & pepper to taste
a sprink ng of grated cheese

Spread these f avored breadcrumbs over the tomato halves - then sprinkle them with a tt e ou

Bake n 350- 375 deg oven unt topp ng is toasted & tomatoes are soft (approx mate y 3, 4 to f hr

SUE'S EGGPLANT PARMEGIAN

Sue Tocacelli

Select a f rm egg p ant & pee & s ce Soak s ces n water & tab espoon of salt f about 20 m nutes Rinse out & dra n

Dip s ces one at a time in f av beaten egg & fry use part oil & part Crisco for frying)

Remove from frying pan & dra n on paper towe

Prepare your fav te meat sauce, & ne your casserole w th some of sauce, add a ayer of eggp ant, grated cheese & do th s until your casserole is fi led.

Bake 375 400 deg about hour

BROCCOL PUFF

Mrs Edward Knowlton

1 10 oz pkg broccol spears
2 oz shredded sharp cheese
, /2 c to c
beaten egg
can condensed cr mushroom soup
/4 c m k
/4 c mayonna se
4 c. dry bread crumbs(f ne)
1 tsp. melted margarine

Cook frozen broccol ina sa t& drain we Place spears n flat pan 10x6x1 1/2 inches Stir together soup & cheese G adually add m k, mayonna se & beaten egg to soup mixture St ring to we l blended Pou ove broccol Comb ne bread crumbs & butter & spr nk e over top 3,0 deg for 45 m nutes

STUFFED ART CHOKES

Emma Pozz o

Remove lower eaves from art chokes Tr m t pr ck y ops - wash - & dra n - p wide down on paper towe

Cut off some of the bottoms

In a medium saucepan put

2 ½ c water
clove gar c
u ce of 2 lemon
a tl e chopped parsley
2 Tbsp cook ng o

P ace the artichokes in pan & br ng to a bo Boil slowly until the bottoms are med. soft

Use qu d for m xing with bread crumb add ar & pepper to taste & a sma l amount of grated cheese, mix tho oughly extra water may be used if needed

P ace artichokes in baking dish Spoon bread stuffing between eaves & around them Bake unt bottoms are ve y tender - 350 deg If necessary add more l qu d do not cover d g bak ng

CHEESE-STUFFED BAKED POTATOES

Joanne Matejek

12 med s zed potatoes
1/4 c. butter
2 tsp pepper
3 c grated Amer can OR Cheddar Cheese
2 c m k
1 1/2 tsp. salt
1 2 tsp acce l seasoning
papr ka

Bake well scrubbed potatoes n 450 deg oven or 40-60 m nutes or un soft Remove Coo s ghtly Cut into ha ves engthw se Scoop out p p and mash we Add other ngred ents (except pap ka) and sprinkle w th paprika Freeze and cook heated To se ve p ace potatoes n sha low pan n 375 deg oven for u m n , or until thoroughly heated.

CUCUMBER MOLD

Palma M Bon

1 3 oz pkg megelatin
1 tsp. salt
1 c bo ng water
2 Tbsp. vinegar
1 tsp grated on on
1 c. sour cream
1 2 c mayonna se (prefer sa ad dressing
2 c m nced, d a ned cucumber

D ssolve ge atin, salt bo ng water Add v nega and on on and ch ll unt l th ck

Blend sour cream and mayonna se Fold n cucumber

Pour nto quart mold and let set

GLAZED ONIONS — Bonnie Chevarie

10 med. onions
.4 c. honey
1/4 c. butter
1/4 tsp. pepper

Oven temp. 450 deg.
Bake 45 minutes or until tender
Serves 4 or more

Peel onions; then remove top slice and bottom slice. Set in baking dish. Pour honey over them. Dot with butter. Sprinkle with salt and pepper. Cover with foil. Bake until tender. Before serving sprinkle with paprika.

BAKED BREADED ARTICHOKE HEARTS — Eleanor DeRosa Futaro

2 cans artichoke hearts*

Drain water from cans and place in a baking dish.

2 c. olive oil Mazola or
Tbsp. grated parmesan cheese
Tbsp. salt
c. bread crumbs Progresso
2 Tbsp. parsley flakes
, 2 tsp. black pepper
2 tsp. garlic salt

Mix ingredients in a bowl: bread crumbs, grated cheese, parsley flakes, salt, pepper and garlic salt.

Pour one half of olive oil over artichoke hearts. Spread crumb mixture over artichoke hearts; then pour remaining olive oil over crumb mixture. If topping looks too dry add extra olive oil. Do not saturate too much. Bake in oven at 375 deg. for 20 to 30 mins.

* If you use artichoke hearts already marinated in oil, do not use the amount of oil stated.

VEGETABLE PICK-ME-UPS — Ann Mesler

Use Kraft Green Onion dressing on vegetables such as sliced tomatoes or warm, cooked broccoli or make a sauce from equal parts horseradish & mayonnaise to garnish with.

Try perking up plain boiled potatoes with 1 butter & parsley flakes, or 2) butter, grated Italian cheese & paprika, mixed thru well.

SCALLOPED POTATOES — B. Ogle

1 1/2 lbs. potatoes
2 Tbsp. butter or margarine
4 Tbsp. flour
1/2 Tbsp. salt
1/8 Tbsp. pepper
3/4 pt. milk

(Cont.)

Pee potatoes and s ce n thin p eces P ace n buttered bak ng pan Dot w th b tter or marga ne sp nkle t n sa t and pepper over potatoes. Add milk

Bake at 325 deg 45 to 60 m nutes unt tender Serves 5

BAKED ASPARAGUS

The Comm ttee

fresh asparag s
3 c bread crumbs
/4 c b tter or marga ne melted
grated cheese

Bo asparagus until just tender Dra n wel M x butter and crumbs with asparagus. You may sprinkle cheese on top before baking Bake a 350 deg for 20 m nutes

EASTER BEETS

Carole Haraydo

2 cans who e beets
1 4 c beet uice
1 2 tsp salt
/4 c vinegar
5 Tb p sugar
4 Tbsp horserad sh

Grate beets, put uice to one s de, mix a together and et t stand /2 hour Add horserad sh chill and serve

BAKED SWEET POTATOES BALLS

Lo metta Lombardi

1 b can yams or sweet potatoes
4 tsp salt, pepper to taste
2 or 3 Tbsp map e syrup
c crushed corn flakes, mixed into 1 Tbsp. butter
3 Tbsp butter
egg beaten
Tbsp. brown sugar, ght
6 8 s ces p neapp e

Heat potatoes ust enough to mash w th b tter, sa t and pepper to taste Add beaten egg, then add 2 or 3 tab espoons map e syrup and 1 tablespoon ght brown sugar. Mix unt we blended but not too soft. Set aside

Butter baking dish, p ace drained slices of p neapple on top

Take arge spoon of potatoes m xture, put n center of hand, nsert a marshma ow, round up so t is we covered Ro boll n buttered crumbs and p ace on p neapple s ces

Bake at 350 deg for 20 30 m nutes Makes 6 arge or 8 sma ler balls Bake unt l brown and firm

BEET BORSHT

Ha en Sw nik

#2 1 n beets or 2 c cooked fresh beets
/2 c cold water
2 Tbsp. sugar
c sour cream
tsp sa t
4 Tbsp lemon ju ce
c f ne y d ed ce ery OR
3p cucumber c 4 c chopped green onions

(Cont.)

Drain juice from beets; there should be one cup. Put beets through food chopper or blender. There should be two cups. Combine juice and ground beets. Add salt, sugar and lemon juice. Cover and place in refrigerator to chill thoroughly. When ready to serve, stir in sour cream and add cucumber or onion or celery. Serve chilled.

ZUCCHINI PARMESAN

Mary Dawson

8 to 10 small zucchini squash
2 to 3 c. chopped onion
2 to 3 c. grated parmesan cheese
1 tsp. salt
3 Tbsp. olive oil
4 oz. can mushrooms, sliced
2 6 oz. cans tomato paste
2 cloves garlic, minced
dash pepper

Peel and cut zucchini in cubes. Heat the olive oil in a saucepan and add the zucchini, chopped onion and mushrooms. Cover the saucepan and cook over low heat until tender, about 5 min. stirring occasionally.

Remove the zucchini mixture from heat and mix in one half of the grated cheese with a fork. Mix in the tomato paste, salt, minced garlic and pepper. Blend thoroughly and put mixture into a 2 qt. casserole. Sprinkle with remaining cheese. Bake in 350 deg. oven for about 20 to 30 mins.

SWEET POTATO PONE

Bernice Daley Reys

1/2 stick butter
2 eggs
cinnamon to taste
large sweet potato, finely grated
3/4 c. sugar
1 c. milk

Melt butter in skillet. Beat potato, eggs, sugar, milk and cinnamon. Place potato mixture in melted butter, cook until thick. Transfer to casserole, and bake 350 degree oven until silver knife comes out clean.

Yield: 6 servings.

CRUNCH TOP POTATOES

1/3 c. butter
3/4 c. crushed corn flakes
2 tsp. salt
3 or 4 baking potatoes, pared
2 c. shredded cheese
1, 2 tsp. paprika

Melt butter in oblong pan at 375 degrees. Add single layer cut crosswise of potatoes cut in 2 inch slices. Turn once in butter. Mix remaining ingredients. Sprinkle over potatoes. Bake 1 1/2 hour or until done, and tops are crisp.

CARROTS, FRENCH STYLE

Bernice Daley Roys

3 4 c. thinly sliced onions
2 Tbsp. flour
1 1/4 c. water
1 tsp. sugar
4 c. butter
3 c. thinly sliced raw carrots
1 1/2 tsp. salt
1/8 tsp. pepper

Cook onion in butter until golden; drain from fat. Brown flour in fat in pan. Add onion, carrots, water, salt, sugar, pepper. Cover closely, simmer 30 min. or until carrots are tender.

Yield = 6 servings

OLD FASHIONED GREEN BEANS AND BACON

Bernice Daley Roys

lb. green beans, cut
2 med. sized potatoes, pared & cut in 12 pieces
8 slices bacon
1 small onion, sliced
4 c. water
1/2 tsp. salt

Cook green beans in a small amount of boiling salted water about 10 min. or until just tender. Dice the bacon and fry until crisp. Add potatoes, green beans and remaining ingredients to bacon and fat; cook, covered, about 5 min., or until potatoes are tender. 4 servings.

ZUCCHINI, ITALIAN STYLE

Mrs. B. E. Jaworoski

Sauté onion in butter til yellow; add sliced or cubed zucchini & cook & stir 5 min. Add 1 cup canned tomatoes, salt & pepper, cover & cook 5 more min.

MASHED TURNIPS

Mary Lou Lakatta

2 lbs. turnips
boiling water
1 tsp. salt
2 Tbsp. butter
4 Tbsp. hot milk
1/8 tsp. pepper

Wash turnips, pare, slice or cube. Add salt to water and boil turnips uncovered for 30-40 min. Drain water.

Heat butter, hot milk and pepper and add to turnips and mash.

Serves 5

BOSTON BAKED BEANS Very old New Eng and Rec pe
Mary Lou Lakatta

Use brown cer the ware bean pot

1 qt. dry pea beans	1/2 lb. salt pork
1 '2 c molasses	1 Tbsp salt
1 tsp. mustard	1 medium onion

Soak beans overnight in cold water, in the morning pour off the water Cover with fresh water and bring slowly to a boil Simmer until skin blows off, then drain.

Put on on, whole in beans pot Pour beans over Score pork and push down into pot , just top should show Add molasses, salt, mustard and enough hot water to cover pork Cook at least 8 hours in moderate oven, if ce bubbles a day, add more water if necessary Serve from pot with brown bread

SQUAW CORN
An Indian Friend

1 onion diced	2 c diced bacon

Fry together until crisp. Add

1 can creamed corn

Cook for a few minutes season with a bit of grated pepper serve hot Serves four

LIMA BEANS
Dorothy Bartmore

3 lbs fresh lima beans or 2 cans or 2 frozen pkgs of lima beans)	
2 lb spare ribs	2 Tbsp tomato paste
salt & pepper to taste	1/2 c chopped salt pork
	1 med carrot

Melt salt pork and sliced onion in saucepan When salt pork & onion are browned put in spare ribs When spare ribs are browned add lima beans, salt & pepper, to taste and 2 tablespoons tomato paste, and 2 cups water Cook about 45 minutes to hr Serves 4

Write extra recipe here:

Write extra rectpat here

Bread, Rolls Pies and Pastry

RICOTTA PIE

Paloma Mon Bon

3 lbs ricotta
3 eggs
1 2/3 c. sugar
2 lb. sweet grated chocolate
2 tsp. cinnamon
2 tsp. vanilla
1 2 lb. mixed fruit
sm. glass vermouth 3/4 wine glass

Beat all together in bowl until mixed. Pour into pie shells. Bake 350 deg. until brown 40 to 45 minutes.

PUMPKIN ICE CREAM PIE

Marie Smith

pt. vanilla ice cream
3/4 c. sugar
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1 baked 9" pie shell or graham cracker crust, chilled
c. canned pumpkin
1/2 tsp. ginger
1/2 tsp. salt
1 c. 1/2 pt. whipping cream, whipped

Spoon softened ice cream over bottom of pie shell. Store in freezer while preparing pumpkin mixture. Combine pumpkin, sugar salt and spices mix. Fold in whipped cream. Remove pie from freezer spread pumpkin mixture evenly over ice cream. Freeze.

JELLO PIE

Helen Dripchak

Dissolve jello cherry in 1 cup hot water. Fold in pt. of vanilla ice cream. Put in refrigerator to slightly thicken then fold in 2 cups sliced bananas, then fill baked pie shell and chill. Whipped cream for topping any fruit & jello combination.

RAISIN CARROT APPLE BREAD

Sue Tocace

4 c. shortening
2 3 c. sugar
1 2 tsp. grated lemon rind
2 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
1 sp. salt
1 c. seedless raisins
c. coarsely grated carrots
1 1/2 c. coarsely grated apple

Cream shortening add sugar and beat until light. Add lemon rind and beat in eggs one at a time. Add raisins apple and carrot. Sift flour with baking powder soda and salt and blend into raisin

(Cont.)

m xture St unt we l b ended F r ro nd oaf oaf pan batter into greased and f oured No 2 x 2 re can, f ng abou two th rds Spoon ba ance of batter into muf n pans fo ng wo th rds Bake oaf n can n moderate y s ow oven for one hou Bake m ff ns about 3o minu es f you prefe bake, entire bat er n greased and f oured ba pan one hou 7 2 x 3 2 x 2 3 4

MOSTER DAY GINGERBREAD

Mary Lou Lakatta

2 3 c brown sugar, f rm y packed
2 3 c molasses
tsp. ginger
tsp. cinnamon
1/2 tsp. cloves
3 4 Tbsp bak ng soda
2 3 c butter
1 egg
5 c. flour

Heat brown sugar, molasses, g nger, c nnamon and c oves to the boi ng po nt Remove from heat, add bak ng soda and pour over butter n a m xing bow St r unt butter has m rted, then st r in the egg and f our thorough y K neod for a few m nutes, then gather dough nto a ba Refr gerate do gh unti f rm ough to ro easily, then ro on a ight y f oured board and cut w th fancy cooky cutters Place on greased cooky sheet and bake 325 deg preheated oven for 8 to 0 m n.

BANANA NUT BREAD

Debb e Christensen

2 2/3 c s fted flour
1 tsp salt
1, 2 c stick margarine
3 eggs
3 4 c f nely chopped nuts
3 tsp baking p wder
4 tsp baking soda
c sugar
2 bananas, pee ed & mashed
2 tsp. grated o ange rind

Preheat oven 325 deg ees and bake 1 hour 20 m nutes

1. Grease a oaf pan 9x5x3 l ne bottom w th wax paper, grease paper,

2. S ft flour, baking powder so t, and soda onto sheet of wax paper.

3. Cream butter or margar ne w th sugar un f uffy in a arge bowl.

4 St in f our mixture a ternate y w th mashed bananas

5 Bake n s ow oven 325 deg 1 hour and minutes Coo pan on wire rack 0 minutes Loosen around edges w th kn fe n out nto rack, pee off wax paper Coo comp t y W ap and store overn ght for eas er cutt ng

OATMEAL MUFFINS

Mrs Roy Smith

2/3 c. oatmeal
1/2 c flour
4 level tsp baking powder
1 2 tsp salt
1 c. scalded milk
1 egg
2 Tbsp melted butter
3 Tbsp sugar
2 Tbsp. molasses

Turn hot milk over oats, let stand 5 min Add sugar, salt and melted butter and molasses Sift flour and baking powder Mix thoroughly & add egg, well beaten

Pour into greased muffin pans & bake in 350 deg oven

POPPYSEED OR NUT ROLLS

Mrs Edward J Manus

1/2 cakes yeast
1/2 c milk, lukewarm
1 Tbsp. sugar
6 c flour
1 tsp. salt
2 c sugar
pt milk scalded and cooled
2 eggs, well beaten
1 2 lb butter, soft

Dissolve yeast and tablespoon sugar in 2 cup milk. Put in mixing bowl, sifted flour salt, sugar, milk and eggs, mixing well Add yeast mixture and butter Knead until dough is smooth Set aside for 2 1/2 hours to rise.

Turn out on lightly floured board and let rest for 1 2 hour Divide dough into six equal parts and roll out each part into a rectangle Spread with desired filling and roll Bake in greased baking pan about 30 minutes at 350 deg Poppyseed, nut or cottage cheese may be used

Fillings Ground poppyseed plus sugar mixed together Ground walnuts, plus sugar mixed together Cottage cheese, one egg, plus sugar, mixed together Spread on rolled out dough

TALIAN CHEESE CAKE(CRESCIA)

Mary Sbrega

Combine

8 c. flour
1/2 lb grated cheese
1 2 c oil
6 eggs
1 4 stick butter
20c worth of yeast cake
dash of salt and pepper

Let rise in warm area 2 to 3 hours Bake at 375 deg for 45 minutes

SPICY APPLE TW STS — He en Sw n k

Bake at 450 deg for 20 to 30 m n Makes 6

Prepare 2 l rge app es, pared, cored and each s ced nto e ght wedges S f 2 cups s fted flou and teaspoon sa t n mixing bowl

Cut n 2 cup shorten ng unt l part c es are the s ze of sma l peas Sprink e 4 to 5 tablespoon co d water over m xt re stirring w th fork unt l dough s mo st enough to ho d together Form nto a ba l Roll to 2 nch thickness. smooth edges

Ro out on floured surfaces to a 2 inch square spread with 2 tab e spoons soft butter Fold both sides to center

Rol out to a 16 x 10 nch rectang e Cut into sixteen 10 x 1 nch strips.

Wrap one str p around each app e wedge arra ge in 13x9x2 inch pan, s des not touching Brush with 3 cup sugar and 1 to 1 2 tea- spoons c nnamon Pour 3 4 cup water into pan Bake n hot oven 450 deg 20 to 30 m nutes until golden brown Serve warm or co d plain or with whipped cream.

:R SH SODA BREAD — Mar an Mol oy

4 c. sifted flour
4 c sugar
1 tsp. salt
2 tsp baking powder
1 tsp. baking soda
1/3 c. shortening
c rais ns
1 1/3 c. buttermilk
1 egg

S ft flour, sa t, sugar and bak ng powder C t n shorten ng Add ra s ns St r n buttermi k, egg and bak ng soda Mix unt l moist- ened. Turn out on l ghtly f oured board Knead gently unt l smooth Put n greased ro nd pan Bake unt l go den 375 deg 1 hour

POLISH BR NCH — Jo eph ne Toy or

1 egg
tsp sa t
/2 stick(2 oz.) margarine
3 4 c raisins d p n milk
1/2 c. sugar
2 c m lk
1/2 c. m lk
1 2 c f our
1/2 tsp. vanil a

M x sugar salt, egg, Margar ne, add f ou bak ng powder, vani a and raisins.

Knead ghtly ro l 4 n cut Brush w th egg or m k Preheat oven 400 deg for ten minutes lower to 375 deg ten mo e m nutes Use a c tter of your cho ce

KOLICH EASTER COFFEE CAKE — Mrs. Gregory Samolyk

2 c. milk, scalded, cooled to lukewarm
1 tsp. salt
1 c. sugar
c flour
1 env. yeast dissolved in 4 c. lukewarm water
6-8 egg yolks
2 c. sugar
2 c. sweet butter, melted
7 c flour
1 4 lb. each candied fruits, ra-ns covered blanched almonds few red cherries, cut in half
2 Tbsp. brandy
saffron
vanilla bean

In large bowl combine the first six ingredients. Set the batter in a warm place to rise for one hour, until it is very light. Beat egg yolks with a generous 1 2 cup sugar and add to risen batter. Add slowly the melted butter alternately with the remaining flour 7 c. Combine the fruits. Soak a spray of saffron in brandy and strain. Scrape the seeds from the vanilla bean. Add all to the dough and knead until it is smooth and elastic and no longer sticks to the hands. Beat 3 egg whites stiff and work into the mixture. Line a tall cylinder coffee pan with buttered brown paper extending 2" above. Two 2 lb. coffee tins are also good. Fill tins halfway and let rise to the top of pans. Bake kolich in a 350 deg. oven for hour. Ice with pink or white frosting and decorate with a small paper rose.

To serve the Kolich, cut horizontal slices from top the crusted and iced first slice is always saved to use as a lid for the cake.

Icing:

2 cups confectioners sugar, 4 cup cold water & 2 teaspoons Fresh strained lemon juice. Mix with wooden spoon & pour over top of warm cake.

VELVET CUSTARD PIE — Ann Mester

1 9" pie shell, unbaked
4 eggs
2/3 c. sugar
1 2 tsp. salt
1/2 tsp. nutmeg
2 2/3 c. milk
1 tsp. vanilla

Beat eggs thoroughly in large bowl. Add remaining ingredients stir well. Pour into pie shell & bake at 425 deg. for 5 minutes, reduce heat to 350 deg. & bake for 30 minutes longer, or until silver knife inserted 1 inch from edge comes out clean. You may add 1 cup chopped, shredded coconut before pouring filling into pie plate.)

HONEY WALNUT BREAD

A Friend

Scald one cup milk, add one cup of honey and one half cup of sugar. Stir over medium heat until the sugar is dissolved. Cool the mixture, beat in one quarter cup of soft butter and two egg yolks. Sift together two and one-half cups of sifted flour and one teaspoon each of salt and baking soda. Stir flour into batter and blend thoroughly and to it mix one-half cup of walnuts, coarsely chopped. Pour batter into buttered and floured bread pan. Bake the bread in a moderately slow oven at 325 degrees for about one hour or until done. Leave the bread in the pan for 5 minutes and then turn it out on a wire rack, cool, and serve with sweet buttery cream cheese, honey or preserves.

STRAWBERRY CHEESE PIE

Mary Bogdon

Combine

1 1/4 c graham cracker crumbs 1/4 c melted butter

Mix well. Press onto bottom and sides of an 8 inch pie plate.
Combine

8 oz pkg cream cheese 1/2 c sugar
1 Tbsp lemon juice 1/2 tsp vanilla
1 dash salt

Mix well. Add one at a time

2 eggs

Beat well after each addition. Turn into crumb lined pan. Bake in a moderate oven 325 deg. for 25-30 minutes. Remove from oven and cool 5 minutes. Combine:

1 c dairy sour cream 2 Tbsp. sugar
4 tsp vanilla

Spread over warm cake filling. Cool then chill. Serve with fresh strawberries.

OLD FASHIONED LEMON MERINGUE PIE

nee Randle

6 Tbsp Argo cornstarch 2 c water
1 c. sugar 4 tsp salt
3 egg yolks, slightly beaten 2 Tbsp butter
5 Tbsp lemon juice 2 tsp grated lemon rind

Prepare 9" pastry shell - baked

Cont

Mix cornstarch w th 2 cup of water in top of doub e bo ler, blend n sugar & o Add remainder of water & when wel b ended, stir constant y ove ow heat unt s m xture bol s Cover & cook over bo ng water 10 m utes Gradua y pour hot m xture over beaten egg yolks stirring constan y Return to doub e bo er & cook 2 minutes Remove om heat add butter emon uice - ind M x we - cod & pou nto baked she

Meringue:

Beat 3 egg wh es un s stiff - add 9 tablespoons sugar gradual y & beat t very st f

Bake for 20 minutes n 325 deg or 350 deg oven

FRENCH BREAKFAST PUFFS — Laurette Lombard

5 Tbsp. butter
1/2 c sugar
1 egg
1 1/2 c. flour
2 /4 tsp bak ng powder
1/4 tsp. salt
4 tsp nutmeg
1/2 c. milk

Coating:

6 Tbsp me ted bu te
2 c sugar
1 tsp. cinnamon

Cream butter add sugar, c eam unt f uffy Blend n egg yo k and m x we S f flour, bak ng powder sa and nutmeg and m x nto creamed mixt e a ternate y w th the m k

Fo d nto the mixture the egg wh e wh ch has been beaten unt stiff but not dry

Pour nto we greased muffin pans 1 2 full Bake 20 to 25 m n utes at 350 deg

Remove from pans quick y, rol in the me ted butter, then ro l in sugar and cinnamon mixture Makes dozen muff ns

EASY CHEESE BATTER BREAD — Landy Cecarel

Oven 350 deg 325 for g ass 1 loaf

Generously gr ase w th shortening 9x5 inch oaf pan

1 2 c f our
1 tsp. sugar
pkg active dry yeast
1 1/2 tsp. salt
2 c 8 oz) shredded sharp cheddar cheese)

Cont.)

Comb ne in arge mixer bow above

1/2 c. mi k
1/4 c. water
1/2 c. butter or margarine

Warm ave ow heat n saucepan above.
Add warmed not hot iqu d and egg t to f our mixture Beat 3 m nutes medium speed.

c flour

Gradual y st r in by hand to form a st ff batter Cover batter, et rise in warm p ace unti l ght, 45 to 60 m nu es
Stir down dough, spoon nto greased pan Bake 45 to 50 minutes until go den brown.
Remove from pan mmed ately, store n refr gerator

BONN E S PUMPK N BREAD(WEST V RG N A STYLE Bem ce Ske d ng

3 /2 c flour
2 tsp. bak ng soda
/2 tsp sa t
tsp c nnamon
1 tsp. nutmeg
3 c sugar

Add

1 c. oil
4 eggs
2/3 c. water
2 c. pumpkin

Mix unt l smooth Put in 3 greased and flo ured oof pans and bake 1 hour at 350 deg

DANISH PUFFS Inez Rondin

Crust

1 c. sifted flour
2 Tbsp. flour
1/2 c. margarine

Topping

1 c water
1 c flour
3 eggs
tsp almond extract
1/2 c. margarine

Cut margar ne nto flour and sprinkle w th water as for p e crust Div de in half and put nto 2 str ps 3x 2 inches on ungreased cook e sheet Br ng cup of water and 2 cup margar e to boi ng po nt Add almond extract and remove from heat (Cont

Stir in flour all at once. When smooth add the eggs one at a time beating well after each addition. Spread this mixture on the 2 strips & bake at 350 deg. for 60 minutes. When cool spread with a thin confectionery sugar icing. Sprinkle with chopped nuts.

Confectionery Sugar Icing

c. confectionery sugar
2 tsp. almond extract
2 Tbsp. warm milk

Combine ingredients & mix thoroughly.

CRUMB COFFEE CAKE — Dot Robinson

350 deg. 30 min.

1/2 c. margarine
1 c. sugar
1 egg
1 tsp. vanilla
2 4 c. flour
3 tsp. B powder
tsp. salt
3/4 c. milk

Topping
1/2 stick margarine
1/2 c. flour
1 tsp. cinnamon
Mix till crumbly and add on top of cake. Bake 5 minutes

Bake 30 min. then add crumb topping and bake 15 minutes more.

BLUEBERRY TORTE — Delores Moore

20 graham crackers crushed
1/2 c. sugar
4 lb. butter, melted
8 oz. pkg. cream cheese
/2 c. sugar
2 eggs, beaten
1 tsp. vanilla

2 tsp. cinnamon
can blueberry pie filling

In a bowl combine crumbs, sugar and melted butter. Line a buttered pan 1 4 x 7 2 x 1 2 in. with the mixture. Blend cheese, sugar, eggs and vanilla in bowl until smooth. Pour over the crumbs. Bake at 1 5 deg. for 20 minutes. Sprinkle top with cinnamon. Cool. Pour blueberry filling on top. Refrigerate 2 hours.
Cut into squares.

PACZKI Pronounced 'Ponchki' — Miss Frances Tracz

Polish Doughnuts

1 1/2 c. milk
2 yeast cakes
1 tsp. salt
1/2 c. sugar
3 eggs
1 tsp. vanilla
2 tsp. mace or 1/2 tsp. nutmeg
1/2 c. butter
4 1/2 c. flour

Scald milk and cool to lukewarm. Break yeast into the lukewarm milk. Beat sugar and butter until fluffy, add eggs, salt and flavoring. Add flour and milk gradually, beating well. Let rise in warm place until double in bulk, about 2 1/2 hours. Punch down, knead and let rise again. Place dough on lightly floured board, stretch toward you and fill with thick filling (do not use jelly because it is not thick enough). Rose jams, apricot or peach preserves and prune butter, are good fillings. Fold over and cut into desired size and shape like a ball, place on lightly floured surface and let rise. Fry in deep hot fat, turning only once. Paczki should have a very dark brown color before turning, to insure baking throughly. Drain on absorbent paper. Sprinkle with vanilla flavored powdered sugar or mixture of granulated sugar and cinnamon.

SOUR CREAM COFFEE CAKE — Ruth Butler

1/2 c. butter
2 c. flour
1 tsp. baking soda
1 tsp. vanilla
2 eggs
1 tsp. baking powder
1/4 tsp. salt
1 c. sugar
1 c. sour cream

Cream butter, add sugar, eggs, flour, baking powder, soda, salt, vanilla, sour cream. Pour 1/2 in a tube pan, brown on half of the mixture then pour the rest of the batter put on the rest of the mixture and bake, 45 min. 350 deg. oven.

Mixture.

1/2 c. nuts
1/4 c. sugar
1 tsp. cinnamon

FUDGE PIE — Elizabeth Thayer

Melt and cool 2 oz. chocolate. Sift 1 cup sugar. Beat in 1/2 cup soft butter until creamy. Beat in 2 egg yolks. Beat in cooled chocolate. Add 1/2 cup flour. Add 1 teaspoon vanilla.

Whip until stiff 2 egg whites and 1/8 teaspoon salt. Fold into batter. Bake in 9 in. greased pie plate in slow oven 325 deg. about 1/2 hour. Serve with ice cream or whipped cream when cool.

MY OWN PEAR PIE — E[illegible]n W[illegible]on

1 c. sugar
1 4 tsp [illegible]
4 to 5 c pears [illegible] &
s ced
2 1/2 Tbsp. cornstarch
2 c water
lemon j ice -- Tbsp

Make a crust for a 9 in pie
Comb ne sugar, cornstarch and sa t add water and pea s B ng to boil and boil for 1 m nute
Cool. Add emon ju ce
Pour nto pastr ned pan Ro f t and sea top crust
Bake n 425 de ree oven, on ower she f for about 10 minutes
Be sure to b h top pastry w th m k for even brown ng
Edge of pie m y a so be covered w th fo l before p acing in oven, so t won t b rn About the ast 0 m nu es or so, fo l may be removed to brown edge)

ONE CRUST APPLE P E — Ann Mester

1 unbaked 9" p.e shell
7 medium apples
c sugar or ess
2 Tbsp butter
2 Tb p f our
2 tsp ea c nnamon & nutmeg
4 c c eam

Pee & core app es eav ng 7 o B ho ve ce rema n ng apples into she l Mix su ar F ou , c nnamon & nutmeg & sp nk e about half over app es Ar ange he 7 or B app e ha ve cut side down in ng e ayer Sprink e w th rema n ng suga mix ure Pour cream s ow y near center, dot w th bu te & bake a 400 deg about hour Apples should be te de , but st hold their shape Bes served whi e st l a little warm

PUMPKIN PIE — Ann Mester

1 9" pie shell, unbaked
2 eggs s ght y beaten
1 c. sugar
1/2 tsp. salt
1 1/2 tsp. cinnamon
1 2 3 c s arge can Evaporated m lk
/2 tsp each nutmeg, g nger, cloves and allspice
1 1/2 c. pumpkin

Combine al ng ed ents until smooth Pour nto pie she & bake at 425 deg fo 5 min , & 350 deg for 35 m nutes or unt fi ling is f m.

POLISH WHITE BREAD

Mrs. Frances Tracz
Mrs. Boleslaw Tracz

2 pkgs dry yeast
4 eggs
3 tsp salt
2 glasses hot water (6 oz.
1 c. warm water
3 c. o
1/2 c. sugar
between 10 to 12 c. flour

Dissolve yeast in the warm water (about 105 to 110 degrees). Put mixture into a very large pot and add the eggs, salt, sugar and hot water. Mix together with a wire whisk. Gradually add the flour, a cup at a time, stirring with the whisk. When the mixture gets too heavy to mix with the whisk, after about six or seven cups of flour, work the rest of the flour in with your hands. Knead the dough until it is smooth and elastic, about eight to ten minutes. It will still be sticky but will form a ball and will separate from the hands. You may have to use only a little less or a little more than 2 cups of flour, depending on the size of the eggs. Put the dough into a large bowl, spread oil on top, rub lightly with the palm of your hand to coat, and spread oil on other side. Set dough aside, covered with a terry cloth dish towel, and let rise in a warm place about two hours or until double in size. Punch the dough down, shape dough into two balls, cover and let rest 10 mins. then punch three balls from one ball. On a lightly floured surface make three equal balls and roll into ropes from 12 to 18 inches. Place ropes on a lightly greased cookie sheet about an inch apart. Braid, starting from the middle and tuck in the ends. Repeat with remaining balls. Cover and let rise until double, about 30 mins. Spread tops with beaten egg yolk and add poppy seeds or sesame seeds if you desire. Bake at 350 degrees until well browned. Cool on a wire rack or serve warm.

Makes 2 loaves

WALLACE PIE

Bernice Daley Roys

1 1/4 c. chocolate wafer crumbs
1/2 c. melt. butter
1 env. Tbsp., unflavored gelatin
1/4 c. cold water
3 eggs, separated
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla
c. scalded milk
1 c. heavy cream, whipped

Combine crumbs & butter. Press firmly over bottom & sides of 9" pie pan. Chill. Sprinkle gelatin on cold water. Combine egg yolks, sugar, salt & vanilla. Add to hot milk. Cook until mixture coats spoon. Add gelatin, stir and chill until syrupy. Fold in beaten egg whites and cream. Chill.

BUTTER CR SP COFFEE CAKE

Mrs E Lage green

Serves 8 or 9 400 deg oven Bake 30 min

1/2 c s fted f our
2 sp. baking powde
2 tsp sa t
2 c sugar
1/2 c. milk
2 c drained, crus ied p neapp e
egg
3 Tbsp soft butter
4 c br sugar
4 c t aked coconut
2 c crushed corn f akes
1/2 salad o

S ft flour, bak ng powder, sa t & sugar n o bow In second bowl, beat egg, m k & sa ad o Comb ne a unt smooth

Pour ba ter nto greased square pan 9x9x2

In sma bowl, cream butter & brown sugar; add coconut, corn-flake crumbs & p neapple M x thorough y & scatter over batter Bake in hot oven un cake eaves s des of pan. Remove; cut in squares – serve warm.

Write extra rec'pes here.

Write extra recipes here.

Cakes, Cookies, and Icings

Worth Remembering

▲ [illegible] ingredients are cool.

▲ [illegible]

▲ [illegible] keep the juices in the pie

▲ [illegible] a low temperature

▲ [illegible]

▲ The [illegible] pastry [illegible]

▲ [illegible]

▲ [illegible]

▲ Increasing the [illegible] texture of baking powder biscuits.

MOHAGANY SOUR CREAM CAKE

He en Sw n k

3 squa es baker s u sweetened choc
1 2 sp Col umet bak ng powder
1 sp bak ng soda
c sour cream
2 3 c brown sugar f rm y packed
1 2 c. water
2 c sifted Swans Down cake f our (red box)
1 tsp salt
2 3 c butter
c granulated sugar
3 eggs unbeaten
2 tsp. vanilla

Me t choc n water over ow heat blend coo thoroughly 5 ft f our, bak ng powder, soda and salt M x sour cream into coo ed choco ate Cream butter and BOTH sugars we l Add eggs one at a t me, beat ng we after each Beat n vanilla Add our and choco ate m xtures a te nate y m xing we l

Bake n two 9 nch ayer pans or 13x9x2" ob ong pan ined bottoms w th wax paper, g ease sides, at 350 deg for 35-40 m n utes. Cool cake then frost

ICE BOX CAKE

Marion Mo oy

ge ange cake c n 3 overs
pt heavy c eam wh pp ng
5 oz He shey choc syrup
1 egg, separated

M x egg yo k and choc syrup we l Beat cream unt stiff Fold choc and yo k m xture nto the cream Beat egg white and fo d nto c eam mixture Frost each layer w th cream mixture and cover the who e cake with remo n ng cream m xture Refr gerate

EGGNOG POUND CAKE

Mary R vu cu

2 b butter or margar ne
3 c sugar
3 c. sifted all purpose flour
1 c. dairy sour cream
1 tsp lemon extract
tsp sherry
1 2 c shorten ng
5 eggs
tsp bak ng powder
tsp vanilla
tsp a mond extract
tsp rum F avo ing
1 tsp. brandy f avoring

Oven tempero ure 325 degrees Bake One hour and th ty minutes Y eld ne tube cake D n

(Cont.)

n a bow , cream the butter and shorten ng a t l l uffy grad ua y beat in the sugar un l ght and fluffy Add eggs, one at a t me beat ng wel after each addit on (about two minutes for each egg

Add s fted f our and bak ng powder a ternate y w th sour cream B end in the flavorings.

Turn nto a greased and f oured tube pan O n Bake n a moderate y s ow oven until go den b own or when a cake tester in- serted n cake comes away c ean

T n out upon rack and et coo thorough y before s c ng

CRESCENT MELTAWAYS — Lucy De aolano

c creamed cottage cheese
2 c sifted al purpose flour
3 4 c. l ght brown sugar
3 4 c chopped wa nuts
c margarine
4 c me ted margarine
dash c nnamon
egg yolk, unbe aten
2 Tbsp. water

B end cottage cheese and cup margar ne w th pastry fork S,ft n f our and b end until dough forms a bal Heat oven to 400 deg

D vide dough in th rds On l ghtly f oured, c oth covered surface ro out one-th rd of dough to about 1 8 nch th ck Brush with some of the me ted margarine, spr nk e with one-th rd of the b own s uga , c nnamon and chopped nuts mixture Cut nto 6 p e shaped p eces Beg nn ng at oute edge ro l up each p ece and p ace po nt s de down on greased cook e sheet

Beat egg yolk and water and use to brush tops of cook es. Bake until golden brown about 20 m nutes Makes 4 dozen

WONDER BARS — M s E Lagergren

2 st ck margarine
c sugar
tsp baking soda
tsp bak ng powder
t tsp van lla
2 eggs
c sour cream
2 c flour

Add ingred ents as l sted (flour ast Beat at med um speed F ng s n separate bow l

l e, chopped nuts
3 c brown sugar
1/4 e. sugar
l tsp. vanilla
tsp c nnamon

Spread 2 of batter n we greased and f oured 9x13 pan Sprinkle w th 2 of f l ng Spread rema n ng ba ter over this and top w th rema n ng f l ng

Cont

Bake at 350 deg fo 35-40 minutes Coo n pan Cut nto cubes Spr nk e with confec nery sugar before serv ng

HARVEY WALLBANGER S CAKE — Janet Cooke

1 pkg ye ow cake m x
1/2 c. cooking oil
1/4 c. vodka
pkg van la nstant pudd ng
4 eggs
1/4 c. Galliano
3/4 c. orange juice

M x o ngred ents together and beat for 4 m nutes Po r batter nto we greased and ghtly floured Bundt pan Bake at 350 degrees for 45-50 m nutes Dust w th conf sugar

BLUEBERRY MUFF NS — Martha Shaw

M x 1 cup of washed blueberries with 3 4 cup f our in a sma' bowl, then set aside.

In a m x ng bow cream 3 leve tablespoons of butter, 3 4 cup sugar and 2 med um eggs Add 4 cups flour 3 level teaspoons baking powder and 3 4 teaspoons salt and 3 4 cups m k

Beat we by hand Add the floured b uebern es and m x unt well b ended Spoon nto muffin t ns

Do not open ovn wh le bak ng When removed from oven, et stand for 5 m nutes before remov ng them t om the pan

Oven should be preheated to 425 deg Bake 15 8 m nutes

Yield - 15 muff ns

CHOCOLATE APPLESAUCE CUPCAKES — Lauretta Lombardi

S ft:

1 1/2 c. flour
1 2 c dry cocoa
1 tsp cinnamon
,4 tsp each nutmeg & a spice
1/4 tsp. salt

1/2 c. butter
1 c sugar
1 egg beaten
1 c opp esauce

Dissolve

1 tsp. baking soda — 1 tsp. water

C ream butter and sugar n arge bow Beat in the egg and the applesauce.

Blend n the dry ngredients w th the baking soda M x n a few chopped nuts.

(Cont.)

Spoon into paper lined cup cake pans bake at 350 deg For 25 30 minutes Makes 18 20 cupcakes Frost with chocolate or mocha frosting if desired.

HUNGARIAN COOKIES

Mrs Brownie Jaworosk

2 lb oleo
1 pkg cream cheese
2 c. flour

Cream oleo and cream cheese, add flour and mix well and chill 4 hours Roll dough 1/4 inches and cut into 2 inch squares, add desired filling prune, apricot or walnut Take one corner of square and roll to crescent shape Place on greased baking sheet Brush with well beaten egg Bake at 350 deg until light brown

PEANUT BUTTER OATMEAL NO BAKE COOKIES

Betty Stevens

Combine in a saucepan

1 1/4 c margarine
4 Tbsp cocoa
2 c sugar
1/2 c milk

Stir constantly over high heat for 5 minutes or until margarine has melted Remove from heat Add

1/2 c peanut butter
3 c rolled oats

Mix well Drop by the teaspoonful onto waxed paper Allow to cool Makes 4 dozen.

FROSTING

Helen Swinik

Melt 5 squares Baker's unsweetened chocolate Add 2 1/4 cups unsifted confectionary sugar and 1/4 cup hot water Blend Beat in egg Gradually beat in 6 tablespoons butter

POOR MAN'S WHIPPED CREAM

Emma Pozzuto

1/2 c. milk
4 Tbsp crisco
2 Tbsp flour
1/2 c. sugar
1 tsp. vanilla

In small saucepan combine milk & flour cook over low heat until thickened Remove from heat & COOL THOROUGHLY

Place crisco in mixing bowl & beat until creamy add sugar gradually until well blended Combine the milk & flour mixture with the crisco & sugar & whip until light & creamy add vanilla

TALIAN COOKIE CASTAGNI

Jennie Moretti

4 c. sifted flour
4 tsp. baking powder
2 1/2 c. sugar
2 3/4 c. oil
4 eggs
pinch of salt
4 tsp. vanilla, lemon or anisette extract
1/4 c. milk

Mix all ingredients together. Knead, roll in long strips. Cut and weave small strips and knot. Bake on cookie sheets 10-15 minutes – 350 deg.

OLD FASHIONED PEAR CAKE

Ellen Wilson

350 degrees

4 fresh Bartlett pears
1 c. sugar
1 tsp. soda
2 tsp. powdered cloves
1 1/2 c. butter
2 c. sifted flour
1 tsp. cinnamon
1 1/2 c. raisins
1/2 c. chopped nuts (optional)

Quarter and core pears, then cut in pieces. Put in a heavy saucepan, cover tightly and simmer 10 to 15 minutes until tender. Uncover and cook until thick.

Cream butter and sugar and add one cup of the pear sauce. Add flour, sifted with soda and spices. Beat smooth. Fold in raisins and nuts. Bake in well greased round or loaf pan for 40 to 50 minutes or until done.

May be served warm with whipped sweet butter and honey.

FRUIT CAKE

Mary Thayer

Make and store one month before serving. Bake 3 hours.

1 c. sugar
1 c. raisins
1/2 c. shortening
1 c. cold water
1 tsp. cinnamon
1/2 tsp. allspice
1/2 pkg. dates
1 pkg. mixed glazed fruit
1 pkg. glazed pineapple & cherries
1 1/2 pkg. currants

Cool. Add

1 tsp. soda dissolved in a little hot water
1/2 tsp. baking powder
2 tsp. salt
2 c. flour

Cont.)

Add whatever fruits and coarse y chopped s tha you l ke M x thorough y G ease tube pan bero y G ose b own paper and ne pan

Bake n 300 deg oven for l 2 hours or onger Cover with b own paper and f nish bak ng

When cold wrap in c ear Food wrap and then n fo Twenty-Fou hours ater wet w th brandy or wh skey and rewrap Do th s every week or ten days.

BANANA CAKE

Pau ne A ves

3/4 c. crisco
2 eggs
tsp bak ng powder
3 c. flour
1 1/2 c. sugar
5 bananas
tsp bak ng soda
dash salt
3/4 c. mlk

Blend together - bake 350 deg hr

GREEN CAKE

Moude Po mers

pkg ye ow cake mix
4 eggs
c water
1 pkg. instant pistachio pudding
1/2 c. oil
1 tsp. a mond flavoring
p nch of salt

M x all together & put nto greased & f oured r ng pan Bake at 350 deg for about 3, 4 hour unt brown Check w th straw to see f t s done Does not need frosting but can be frosted w th a g aze or your favorite frost ng Slice thin Nice for hol days

THE "1890" SPONGE CAKE

Mrs Gregory Samol k

4 eggs, separated
2 c sugo
1/2 c cake F our(3 4 c + 3 4 c
, 2 tsp sa t
3 tsp bak ng powder
, 2 c water(, 4 c + , 4 c)
tsp van a

Beat egg yo ks unt l ght co ored and th c Add sugar slow y, beating cont nuous y Add a ternate y 3, 4 cup cake flour s fted w th sa t and bak ng powder and 1 4 cup water Add a ternate y aga n 3/4 cup cake flour and 4 cup water and van a Fold into m xture 4 beaten egg whites st ff Bake in unbu tered angel cake pan at 350 deg oven 50-60 minutes Lower oven temperature to 325 deg F brown ng too fast Cool thorough y Dust w th confectioner s sugar

APRICOT YUMMIES

Bernice Dairy Rays

Mix together:

/2 c butter
l c all purpose flou
tsp baking powder
egg we beaten
l Tb sp mi k

P ace n 9" sq ore LNGREASED pan Spread exact y 8 teve tab espoons of apr c t am carefu y ove the above ingred e ts, hen spread the fo ow ng topp ng over jam

l egg, well beaten
4 Tbsp me t butter
l c. sugar
1 tsp van a
2 c shredded coconut

Bake at 350 degrees for 30 min or unti n tely browned

"THOSE" LEMON COOK ES

Nod ne M F etcher

pkg lemon cake mix
egg
2 c 4 2 oz carton frozen wh pped topp ng thawed
1/2 c. powdered sugar

Grease cook e sheets Combine egg, cake m x, whipped topping n large bowl St ir unt m xed Drop by teaspoon nto powdered sugar, ro to coat P ace 2 nches apart on cookie sheet Bake at 350 deg for 10 5 minutes unt go den brown

GERMAN APPLE CAKE

Mrs Brown e Jaworski

Cream:

3/4 c margar ne
1 2 c sugar

Add egg, s ft together and add to above Add

1/2 c s fted F ou
/2 or 3 4 tsp c nnamon
3 4 tsp salt
3 4 tsp bak ng soda

Add to above.

4 1/2 c d ced app e
3, 4 c chopped nuts

Batter s st FF Mix w th hands P ess nto 8x8x2 cake pan 350 deg hou n be served w th wh pped cream

EASY CARMEL COOKIES

Mrs. Grace Morgan

2 c. flour
1 c brown sugar
1/2 c cooking o
1 egg
c sour m kil Tbsp vinegar in mi.k)
1 tsp. soda
2 tsp salt
1 tsp cinnamon
2 tsp nutmeg
1/2 tsp c oves

350 deg. – 20 min.

M x all together and add 1 cup raisins and chocolate chips 1 2 cup chopped nuts if desired

Spread in o ed cookie sheet 6 x x 3 4 and bake 15 to 20 m n G aze wh e st l warm Cut into bars when co d

POTATO CHIP COOKIES

Mar e Sm th

1 lb oleo
1 c sugar
1/2 c. milk
1 c chopped nuts
2 tsp vani a
2 eggs
3 c. flour
c finely crushed potato chips

Cream o eo vanilla and sugar we together Add and mix re- ma ning ngred ents drop small amounts on ung eased cook e sheet Bake for 12 m nutes at 350 deg Makes 0 dozen cook es

SAND TARTS

M. Alves

st ck butter or margarine
2 eggs
1 1/2 c m lk or sour cream
tsp bak ng powder if you use milk – sweet milk
1 c sugar
2 c Flou
1 2 tsp bak ng soda if you ned sour cream

Cream butter add sugar, cream we add eggs Beat unt l all mixed Flour with bak ng soda or bak ng powder stir into batter Gradua y a ternate milk with flour unt l all s used up Drop by spoonfuls onto greased floured cookie sheet Bake n 350 deg oven ten minutes unt l brown or sp ang co or Remove coo Electric oven can be 375 deg heat ten to f fteen m nutes only unt brown.

CHINESE CHEWS

Mary Frantsak

1 c sugar
1 c wa nuts, chopped
2 c shortening
1/2 tsp. salt
2 eggs
pkg dates ma l pieces
c f our
tsp van a

Cont

Cream sugar and shortening. Add well beaten eggs, dates, walnuts, flour, salt and vanilla. Mix well. Put in greased pan. Bake in 400 degree oven 20-25 minutes or until done. Cut into strips, cover with confectionary sugar while warm in pan. Big inches.

BLACK VELVET CAKE

Jean Brainard

2 sq. unsweetened chocolate
½ c. hot water (not boiling)
½ c. shortening
1 tsp. vanilla
1 c. sugar
1 egg
2 tsp. salt
1 ½ c. flour
1 tsp. baking soda
1 tsp. baking powder

Stir chocolate in hot water until melted, cream together shortening, sugar, add egg, salt and vanilla, important, pour off and reserve top half of chocolate and add bottom half to creamed mixture, add sifted dry ingredients alternately with remaining chocolate mixture. (Batter will be thin.) Pour into greased and floured pan and bake 35 minutes. Frost with confectionery sugar frosting or whipped cream. Bake in a 350 degree oven for 35 minutes. Special Pan measures 13 x 9 x 2 (top measurements).

TOMATO SOUP CAKE

Maude Parmenter

An English recipe about 90 years old

1 c. sugar
½ Tbsp. melted shortening
1 Tbsp. melted butter
1 tsp. nutmeg
1 tsp. cinnamon
½ tsp. cloves
dash salt
1 c. raisins
½ c. candied fruit
2 Tbsp. molasses
2 c. flour, sifted
1/2 c. nuts
1 can tomato soup
1 level tsp. baking powder

Cream sugar and shortening, add the rest of the ingredients and stir in the soup and soda. Mix well and put into greased and floured ring pan. Bake at 350 degrees for one hour.

MARTHA WASHINGTON'S OWN CAKE (LITTLE GREAT CAKE)

Helen Swank

½ c. butter or margarine
½ c. fine granulated sugar
5 eggs, separated
½ tsp. mace
2 1/2 c. flour
1/4 tsp. nutmeg
2 tsp. baking powder
½ tsp. salt
1 c. mixed diced candied fruits & peels
½ c. golden raisins
2 Tbsp. red wine
2 tsp. brandy flavoring

(Cont.)

Cream butter or margarine to consistency of mayonnaise. Add sugar gradually, then egg yolks, cream until light and fluffy. Mix and sift flour, spices, baking powder, and salt; combine with fruits. Add wine and brandy flavoring. Beat egg whites stiff. Fold in. Bake in greased and floured 9" tube pan. Bake in moderate oven 325 degrees hour and 15 minutes or until done. Frost and decorate as desired.

COKE A COLA CAKE

William Santord

2 c. flour
2 c. sugar
1 c. coke 8 oz.
2 Tbsp. cocoa
2 sticks butter or oleo
2 beaten eggs
2 tsp. vanilla
1 tsp. soda dissolved in 1/2 c. buttermilk
2 c. miniature marshmallows or regular ones cut in small pieces

Mix flour, sugar, in large mixing bowl and add cocoa. Heat coke and oleo to boiling. Pour over flour mixture, add eggs, marshmallows, buttermilk and vanilla. Bake in greased 9x13 pan at 350 deg. for 35 to 40 minutes. Leave cake in pan and while still warm frost with Coke icing.

HERMITS

Rowena Peck

1 c. shortening
2 c. sugar
2 eggs
1 c. chopped raisins
1 Tbsp. molasses
2 tsp. cinnamon, ginger, nutmeg and cloves
3/4 c. flour

Drop by spoons on a greased pan. Bake in 350 deg. oven for 12 minutes.

LEMON SNOWDROPS

Landy Cecarelli

1 c. butter or margarine, softened
1 tsp. lemon extract
1/4 tsp. salt
2 c. confectioners sugar
2 c. flour
Lemon butter frosting below
confectioners' sugar

Mix butter, 1/2 cup sugar and the lemon extract. Blend in flour and salt. If dough is soft, cover and chill.

Heat oven to 400 deg. Shape dough by level teaspoonfuls into balls. Place inch apart on ungreased baking sheet, flatten slightly. Bake 8 to 10 minutes. Immediately remove from baking sheet, cool. Put cookies together in pairs with Lemon Butter Frosting. Roll in confectioners sugar. About 4 dozen.

CHOCOLATE MAYONNAISE CAKE

Mary D n ce

3 c uns fted f our
1 2 c sugar
3 c cocoa
2 1/4 tsp. baking powder
1 1/2 tsp. baking soda
2 c He lmen s mayonna se
1 2 c wa er
1 2 tsp van a

G ease 2 9x1 (2 n layer pans ne bottoms w th waxed paper S f toge her dry ing ed ents into arge bowl St r in mayonna se Gradua y st r in water and van lla un smooth and b ended Pour nto pans Bake n 350 deg oven about 30 m nutes or unt cake tests done

NO BAKE CHEESE CAKE

Bruce & Linda Sm

2 env unflavored ge at n
1 2 c cold water
4 eggs, separated
/2 c sugar
/2 c hot wate
1 lb wh pped cream cheese
emon j ce & r nd
or 2 Tbsp lemon ju ce
1/2 pint sour cream

Sprinkle gelat n on cold water to soften Comb ne with egg yo ks, s gar and hot water S r over low heat unt l ge atin disso ves St r n cream cheese Beat smooth Add emon Beat egg wh tes st FF, fold in Fold in sour cream

Pou nto 9" grahom cracker ined sp ng form pan. Ch un set Ga nish with fru t

TOASTY COCONUT ORANGE CAKE

He en Swin k

Bake at 350 deg for 35 to 45 minutes Makes 9 x 9 x 2 inch cake

Sift together:

2 /4 c sifted P sburg Best Enr ched f our
'2 tsp soda
2 tsp bak ng powder
1/2 tsp sa t

Blend toge her

3 4 c cr sco
1 /3 c sugar, cream ng wel

Add

4 egg yo ks

Beat for one minute.

(Cont.)

Combine 3/4 cup buttermilk or sour milk and 1 teaspoon orange extract. Add alternately with dry ingredients to creamed mixture beginning and ending with dry ingredients. Beat thoroughly after each addition. With electric mixer at low speed.

Beat 4 egg whites until stiff but not dry. Fold into batter gently but thoroughly.

Pour into well greased and lightly floured 13x9x2 inch pan. Bake in moderate oven 350 deg. 35 to 45 min. Spread with orange-coconut topping. Place under broiler until golden brown 2 to 3 min.

Orange Coconut Topping

Cream together 1/4 cup butter or margarine and 1/2 cup firmly packed brown sugar. Blend in 3 tablespoons orange juice and 3/4 cup coconut.

FRESH ORANGE SQUARES

Landy Cecora

1 large orange
1 egg
1 c. brown sugar, packed
1 c. flour
glaze below

Heat oven to 350 deg. Grease 2 tablespoons rind from orange for use in glaze. Peel orange leaving most of white membrane on. Cut orange up finely--should make 2/3 cup. Beat sugar and egg 3 min. on high speed on mixer. Measure flour by dipping method or by sifting. Stir in flour and cut-up orange. Spread in greased square pan 9x9x1 3/4". Bake 30 to 35 min., or until golden brown. While warm, spread thinly with glaze. Cool, cut in 2 squares. Makes 36 squares.

Glaze Mix.

Mix 2 tablespoons grated orange rind, 1 1/3 cups sifted confectioners sugar, and 2 teaspoons water.

SISTER ALICE'S SPICE CAKE

Vo Crescendo

2 c. flour
1 1/3 c. brown sugar
4 tsp. baking powder
1 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. nutmeg
1 10 3/4 oz. can condensed tomato soup
1/2 c. shortening
2 eggs
1 1/4 c. water

1 cup plumped white raisins: soak in warm water 5 min. pat dry.

(Cont.)

Place measured dry ingredients in a large bowl. Add shortening and some of soup. Mix at low speed for 2 minutes. Add eggs and water. Beat 2 minutes. Fold in raisins.

Grease and flour 13x9 two inch pan. Pour in batter and bake for 35 to 40 minutes, until done.

QUICK LEMON SALLY LUNN EARLY AMERICAN

Bernice Daley Roys

2 c. sifted flour
1 Tbsp. baking powder
1 tsp. salt
1/2 c. shortening
1/2 c. sugar
2 eggs
1 c. milk
1/4 tsp. lemon extract

Sift flour, baking powder, salt together. Cream shortening and sugar until light and fluffy. Add eggs and beat well. Add flour mixture to creamed mixture alternately with milk and lemon extract, mixing well after each addition. Pour into greased 9" square baking pan. Sprinkle Lemon Sugar Topping over batter. Bake at 400 degrees for 30-35 minutes. Yield 9-3" squares.

Lemon Sugar Topping

1/2 c. sugar
1 Tbsp. lemon rind
1/8 tsp. nutmeg
1 Tbsp. melted butter

Mix ingredients in order given and sprinkle over cake before baking.

ENGLISH TEA SQUARES

Patty Walsh

3/4 c. butter or margarine
1 c. sugar
1 egg
1 tsp. vanilla
2 c. sifted flour
1/4 tsp. ground allspice
1 c. chopped walnuts
1/2 c. strawberry jam
3 Tbsp. confectioner sugar

Beat butter until light, add sugar and beat until light and fluffy. Beat in egg and vanilla to blend well. Stir in flour, allspice and nuts.

Spoon about half of mixture into lightly greased 9" square pan. Carefully spread jam over top and top with remaining dough. Bake 350 deg. 40 to 45 min., or until delicately browned. Remove to cooling rack and sift Confectioner sugar over top. When cool cut into 1 1/2" squares.

CREAM CHEESE COOKIES

Mrs. Hedy Wrasko

3 oz. pkg. cream cheese
c. flour
4 lb. butter
pinch salt

Cream cheese and butter together, add flour and salt and roll out. Cut in small circles. Place dab of jelly in center, fold over and press edges with tines of fork. Bake in 400 deg. to 450 deg. oven about 10 minutes.

Write extra recipes here:

Desserts

Before emptying the bag of your vacuum cleaner

If you add a little milk to water in which you've cut

To whiten laces, [illegible] them in sour milk

Baking biscuits will separate at dividing lines

Try using a thread instead of a knife when a cake is to be [illegible] it is hot

INDIAN PUDDING

Margaret A ves

qt bo ng m k or use half m k - ha t water
› 2 c corn meal wet w th water stir nto the m k

Cook one hour t p of stove s ow w th ow burner (og n doub e boiler t w not st ck or burn Str cook ng - after one hour add

/2 c mo asses
›/2 c butter
/2 c sugar
I tsp g nger-cinnamon so t means
/3 tsp of each

When cool add two eggs, 1/2 cup ra sins, bake 325 deg oven half hour Or until set

OZARK PUDD NG

Mrs Lawrence Larson

› egg
3 Tbsp f our
1/8 tsp. salt
I 2 c. chopped nuts
3/4 c sugar
2 tsp bak ng powder
I tsp. vanilla
1/2 c pared, d ced app e

Beat egg, add sugar gradually, beat ng well Mix dry ingredients together, and add to egg m xture beat ng we Str in van l a, nuts and app e Pour n greased 9 nch p e n and bake at 350 degrees for 20-25 m nutes Serve w th ice cream, whipped cream or yogurt

CORN PUDD NG

Paul ne A ves

2 c grated corn or can of whole corn
I tsp salt
2 c milk
I p mento m nced
tsp sugar
3 eggs
Tbsp me ted butte , melted

C r corn off cob To half depth scrap out rest Or one can corn m x in a ingred ents Pour m xture n greased baking dish Set n a pan of hot water-bake n 350 deg oven unt firm 30 to 40 minutes.

DATE DROPS

Harry Co we

Boil together for 5 minutes:

c d ced or chopped dates
/2 c water

(Cont.)

Coo Set as de 2 tab espoons for frosting
Sift together

2 c f our
4 tsp bak ng soda
2 tsp baking powder
2 tsp so t

Cream

/2 c. butter or margarine
4 c milk
1 egg
2 c brown gar

Add dates gradua y add s fted ingred ents Drop by teaspoon on ungreased sheet Bake at 375 deg 10 to 12 m n

Frosting

1 1/2 c confect onary sugar
3 Tbsp butter
2 tsp van a
2 Tbsp date mixture

Add a l tt e milk to spread ng cons stency needed

BROWN ES He en Sw n k

c butter or margar ne
1 Tbsp. corn syrup
2 c al pu pose flour
sifted before measuring
4 eggs
2 tsp van la
4 sq 1 oz each unsweetened chocolate
tsp so t
tsp bak ng powder
2 c sugar
2 c coarse y chopped pecans or wa nuts

P ace bu ter or margar ne and chocolate tog e her n saucepan over ow heat to melt, when me ted add corn sy up and set m xture as de to coo S ft together f o r, so t and bak ng powder Pour choco ate m xture n o a arge bowl of elec mixe M x a med um speed Add sugar gradua y and beat for about 2 m nutes Then add eggs a one t me, cont nue beat ng one m nu e Add dry ngred ents and vanilla, beat again for 1 min te & add nu s Pour into a we greased 13 x 9 x 2" pan Bake in a preheated 350 deg oven for 35 to 45 minutes Cut in squares when coo Makes 24 brownies.

ICE BOX CAKE Emma Pozzuoli

Prepare the fo ow ng custard c eam ngredients

2/3 c. sugar
1 8 tsp so t
2 egg yo ks
1/3 c. flour
2 c sca ded m k
tsp van a

Cont

S ft sugar, a & f our nto upper part of dr b e b er and grad ua y add he sc ded m lk a constant y Place over bo ng water & cook 5 m nutes s rr ng unt m xture thickens St occas on a y unt m xture s smooth & th ckened

Beat the egg yo ks s ght y, add a tt e hot m xture to the egg yolks then pour nto custard mixture Cook 3 mo tes more st r ring we Remove om heat coo sight y add van a coo

L ne graham c ackers n a sq uare pan & place ced bananas p nk ed w th o te emon u ce over c ackers - then pour some of he custa d on the bananas Repeat - more ayer Sprinkle top w th graham cracker crumbs - cherry ho ves may be used on top f desired.)

CREAM PUFFS

Brenda Cesaroni

1 c. water
c. flour
1/2 c. butter
4 eggs

Cool & creamy vanil a pudd ng for f ng

Heat oven to 400 deg , heat water and butter to ro ng boi St n f our St vigorously over ow heat abou m nute or until m xture forms a ba Remove from heat Beat n eggs, a at one time cont nue beating until smooth

Drop dough by 4 cupfu s 3 nches apart onto ungreased bak ng sheet.

Bake 35 to 40 m nutes or unt puffed & go den Coo , cut off tops Take out any soft dough F with pudd ng, replace tops and dust w th confectioners sugar Refr gerate unt served

SUGARLESS G NGER BREAD

Helen Swink

1 2 c shorten ng
egg beaten
1 2 tsp soda
tsp. ginger
2 tsp so t
4 c Bl er Rabbit molasses
2 2 c s tted f our
1 tsp c nnamon
1/2 tsp. cloves
3 4 c hot wa er

Combine shor en ng and molasses and add egg St unt we b ended M x and sift dry ingred en s and add alternate y w th the hot wa er Bake n a we l greased 9x9x2 pan n a moderate oven 350 deg r for 45 m nutes Y elds 6 portions

Serve with whipped cream.

ORANGE GLAZED APPLES

Mrs E Lagergren

350 deg oven Bake hour

6 ge bak ng app es
3 4 c brown sugar
c orange ce
Tbsp gra ed orange rind
1/8 tsp. salt

Heat above to ba ng pt except app es rring freq ent y
Co e app es & pare 3 down from stem end Place app es
sha ow baking pan, pared end up
Pour over app es & bake n mod oven, I hr , - bast ng frequent y
When app es are tender & out of oven, cont nue spooning syrup over tops as they coo Serve warm or coo w th whipped cream

BAKED UN ON PUDD NG

E zabeth F Gardner

qt milk
4 eggs
4 even Tbsp t our
4 Tbsp sugar

Mix flour w th a tle cold m k and add to sco ded m k Cook and cool
Add so t and a p ece of butter size of a butternut When coo add beaten eggs and sugar F avor with van lla or nutmeg and add ra ins Bake I 2 hr in s ow oven

Hard Sauce:

I, 2 c butter
1 2 - 3, 4 c coffee sugar ight brown

M x tu o mast wh te and add nutmeg and a tab espoon w ne sherry Bring pudding to tab e bare y warm NOT HOT, so sauce spreads even y and oaks creamy but doesnot me t

ORANGE SPONGE CUSTARD

Tessie Skoronsk

3. 4 c sugar
2 Tbsp. me ted butter
3 c o range juice
3 eggs, separated
/4 c s fted flour
dash of so t
Tbsp grated orange rind
I , 2 c m k sca ded

Preheat oven to 325 deg Comb ne sugar f our b tter and so t Add c co and gra ed orange r nd Beat the egg yo ks I ght y Grad ua y add the hot milk and m x we , then add the sugar mixture Fold in 3 stiff y beaten egg whites Pou into but ered custard cups or 8 inch oven proof d sh Set in pan f ed w th c nch of hot water and bake for abou 45 m nutes fo cups and one hour for bak ng d sh When baked each desser wi have custard on bo tom and sponge cake on top.

MEXICAN MICE

Mrs. Helen Cormier

7/8 c. butter
4 Tbsp. confectionne suga
2 c. Swans Down
c. nuts chopped
2 tsp. vanilla
1 tsp. water

Beat butter till creamy, add sugar, then s r and blend in the rema ing ngredients. Ch unti firm enough to shape into prune shaped p eces. Bake at 400 deg. for 0 minutes. Watch closely don t et them brown. Ro in confectioners sugar when hot from the oven.

CHERRY NUT BALLS

Mildred Prenela

½ c. butter
1 egg
2 2 c. flour
1 tsp. cream of tartar
1 c. chopped nuts
1 1 2 c. sifted confectionery sugar
1 tsp. vanilla
1 tsp. baking soda
2 tsp. salt
1 2 c. chopped cherries, candied

Cream butter, add sugar, egg & vanilla. Add dry ingredients nuts & cherries. Chill. Roll into inch balls - Decorate with candied cherry halves. Bake 400 deg. 8 to 0 minutes. Sprinkle while hot with granulated sugar.

MINCE MEAT

B. Ogle

From Edith H. Gardner's cookbook

5 lbs. lean beef boiled--salt and pepper when nearly done

Cool in the water. Chop fine and measure. Add water, meat was boiled in. Add twice the quantity of apples, chopped coarse green ngs ate bes nearly 2 bushels. Wet with sweet cider 4 to 6 quarts and fruit juices or jellies.

c. molasses
4 nutmegs, grated or
5 level Tbsp.
4 oranges juice & grated skin
1 lb. citron ground
5 or 6 c. sugar -- to taste
4 t. cinnamon
1 level dessert spoon cloves ground
2 lbs. seeded raisins
3 2 level Tbsp. salt
1 level Tbsp. pepper

Mix all spices and wet with cider before adding to mixture. Simmer 1 2 hrs. Makes about 12 quart jars.

PORTUGUESE PUDDING

Donne Nesta

1 can sweetened condensed milk
3 egg whites
4 Tbsp. cornstarch
3 egg yolks
qt milk
1 tsp. vanilla

Mix condensed milk, egg yolks, milk, cornstarch & vanilla. Cook together on top of stove until thick.

Combine 2 cups sugar with about 2 cups of water + boil to caramelize.

Pour sugar mixture in 9" square pan. Pour pudding over sugar mixture. Beat egg whites with 3 tablespoons sugar until stiff.

Put egg whites on top of pudding & bake about 5 minutes - until brown. Bake at 325 deg.

OLD FASHIONED INDIAN PUDDING

Miss Harriett Leete

This recipe is from the Middle 1800's

4 heaping Tbsp. corn meal
egg
piece of butter or suet size of egg
1/2 c. molasses
c. raisins
qt sweet milk
2 c. sugar
2 tsp. ginger
1/2 tsp. cinnamon

Mix all together & bake in a slow oven 2 hours - stir often.

APRICOT JELLO DESSERT

2 sm. pkg. orange jello
1 sm. can pineapple crushed juice too!
3 1/2 c. boiling water
1 303 can apricots

Drain apricots and save juice. Dissolve jello in water. Add pineapple and cut up apricots. Pour into 3 by 9 pan. Cover with mixture marshmallows. Put into refrigerator.

Topping

1/4 c. sugar
egg beaten
2 Tbsp. flour
apricot syrup and water to equal c. liquid

Mix ingredients. Cook to a boil. Cool and let set. Take pkg. of dreamwhip. Mix according to package directions. Add apricot mixture. Spread over cool jello.

QUICK RICE PUDDING

[illegible] Busmata

c white rice, washed
pinch of salt
1 2 c raisins, washed
grated rind of orange skin or tsp orange pee
2 qt milk
1 2 c sugar to 3 4 c according to taste

Bring milk to a slow boil in large pan, add the rest of ingredients Turn after on very low heat until rice is cooked Keep stirring.

NOODLE PUDDING

Eileen D Lennox

lb egg noodles
4 eggs
1/2 c. sugar
c seedless raisins
1 c. grated apple
1/4 tsp. cinnamon
1/4 c. butter

Boil noodles and let cool Beat eggs well, add sugar, raisins, apple and cinnamon

Melt half butter and add mixture to noodles

Grease deep baking pan well Pour in noodle mixture, Dot top with remaining butter mixture and bake in medium oven 350 deg about 20 mins or until nicely browned but not dry

WONDER DESSERT

Laurene Bartmore

1 c. flour
1 c sugar
1 tsp. soda
1 lge can fruit cocktail
2 eggs
1 tsp. vanilla
1/2 c. brown sugar
1 2 c pecans, chopped

Sift together dry ingredients Put fruit cocktail over this Add beaten eggs and vanilla Gently stir until mixed. Pour into an 8x12 inch greased baking pan Sprinkle with brown sugar and nuts Bake hr at 350 deg Serve with the following vanilla or lemon sauce

1/2 c. butter
c sugar
1/2 c. cream
Tbsp vanilla or lemon flavoring

Combine ingredients and cook for 5 mins

CHOCOLATE BALLS

Delores Moore

1 2 c butter or margarine
1 c sugar
egg
2 Tbsp milk
tsp vanilla
2 sq oz each unsweetened choc melted
2 c sifted flour
Cont

1/2 tsp. salt

Chill 2 hours

In bowl cream butter and sugar until light and fluffy. Beat in egg. Stir in milk, vanilla and melted chocolate. Mix in sifted flour and salt. Chill. Shape dough into 30 3/4 inch balls. Place on baking sheets. Bake in 400 deg. oven for 15 minutes. Garnish with white icing and cherries when cooled.

RUSK PUDDING — Jean Brainard

8 inch sq. baking dish 325 deg. oven - 30 min.

Crust:

3 c. melted butter — box Holland Rusk

3 c. milk scalded — 4 eggs, separated
3 tsp. cornstarch — 1 tsp. vanilla
1/3 c. sugar

Topping:

1 tsp. cinnamon — 1/4 c. sugar

Roll Rusk reserve 1 cup for topping; add remaining Rusk to melted butter and press into bottom of greased baking dish.

Prepare custard. Beat 4 egg yolks, add cornstarch, sugar and vanilla. Add small amount of scalded milk to egg mixture then pour into scalded milk & heat - stirring until thickened. Let cool then pour into baking dish. Beat egg whites until stiff adding 3 tablespoons sugar slowly.

Top custard with egg white. Mixed reserved Rusk with 1/4 cup sugar and teaspoon cinnamon.

Sprinkle over egg whites and bake in 325 deg. oven for 30 min. Cool then refrigerate several hours. Serve with whipped cream.

FRUIT SQUARES — Mary Thayer

6 c. flour — 3 tsp. baking powder
2 c. sugar — lb. margarine

Work above ingredients until margarine is well blended in. Add 3 eggs. Again mix until all moisture is used up and mixture is crumbly.

Pat 2/3 of mixture in 9 x 13 by 1 inch cookie sheet. Add and spread on cookie dough 2 cans of fruit pie filling. Sprinkle other half on top and press gently.

(Cont.)

Bake at 400 deg. For first 5 minutes then in 325 deg. for 30-45 minutes

GRAPENUT PUDDING

Mary Lou Loiotta

2 eggs
1/2 c. sugar
1 2 tsp. salt
1/2 tsp. vanilla
2 c. milk
1 Tbsp. butter
3 heaping spoons of grapenuts

Beat 2 eggs, add 1/2 cup sugar, 2 teaspoon salt and 2 teaspoon vanilla. Scald 2 cups milk and 1 tablespoon of butter, add to egg mixture. Add Grapenuts.

Pour in pan. Put pan in large pan of boiling water and bake for 30 minutes in 350 degree oven.

BAKED CUSTARD

Helen Swiney

4 eggs
1/4 tsp. salt
tsp. vanilla
1/4 c. sugar
1 qt. milk
dash of nutmeg
Whipped cream (optional)

Beat eggs slightly, add sugar and salt. Scald milk and add slowly to eggs. Strain, add vanilla and pour into 8 buttered custard cups. Sprinkle lightly with nutmeg. Set in a pan of water and bake in a slow oven 325 deg. until a knife inserted in center comes out clean. Serve with whipped cream.

Variation:

Unmold and serve with fresh raspberries or any desired fruit and whipped cream or coffee cream.

CHOCOLATE SURPRISE

Emma Pazzuo

1/2 c. sugar
1 3 c. cocoa
1 2 c. water
1/2 c. powdered sugar
1/2 c. butter
3 eggs
20 marshmallows
2 graham crackers
3 c. pecans

Boil the first 3 named ingredients until the consistency of cream. Set to cool. Blend powdered sugar and butter. Add well beaten egg yolks. Add chocolate mixture. Cut marshmallows into mixture a few at a time. Add nuts and 3 beaten egg whites. Roll graham crackers. Put 2/3 in bottom of large cake pan. Pour mixture over crumbs. Cover with remaining crumbs and put in refrigerator for several hours.

Cut in squares and serve with whipped cream.

RICE PUDDING

Preheat oven 350 deg.

r c ce

Wash r ce in hot water Cook 1 cup r ce & quart of m lk together over low flame t soft about 15 min to it doesn't b n Let cool for about 0-15 min Wh r ce s warm str n 4 lb butter Put o one side

Cream together:

tsp bak ng powder
1 tsp. vanilla
c sugar
2 tsp sa t
4 egg yolks
2 c wh te ra s ns add ast

Mix together & add broken egg whites Bu r 2 quart buttered casserole sp nk e top w th c nnamon Bake 3 s 45 minutes T l top s golden brown & dim o so

PASKHA CHEESE DESSERT Mrs Gregory Samo
The C assic Russ an Easter Food

3 lbs dry pot cheese or farmers
4 b cream cheese
1 1 2 lbs sugar
1 4 b each of chopped, blanched a monds m xed cond ed fru t and wh te ra sins
b sweet b tter
8 egg yo ks 6 l arge
2 c heavy c am, whipped
2 vanilla beans

Put cheese th ough s eve and b end well w th butter & cream cheese to make a smooth m xture Beat yolks w th sugar granulated and combine th s m xture w th the cheese Add he wh osed cream m x well Sc ape the seeds of the two van la beans and m x w th f u t and ra s ns unt even y d str buted and pu to chee e ne a pyram do paskha form w th a f ne cheesec oth wrung ou of co d water A deep flowe pot w th a hole n the bo om and a sage makes a sat sfactory mold Pour mixture nto the form and fold cheesec oth over put a to or some weigh on p Ref gerate 24 hrs Under the mold p ace a sma con a ner to catch any f uid that w dr p Unmold the Paskha remove the cheesec oth and decorate w th the Russ an letters XB wh ch stand o Chr stos voskres "Chr st is R sen Serve with a sl ghtly ch ll ed

BOILED CUSTARD

Houghton

2 c. scalded milk
1/4 c. sugar
1/2 tsp. vanilla
yolks 3 eggs beaten lightly
Tbsp. salt
cont

Beat eggs slightly add sugar and salt. Cook in double boiler until mixture thickens and coats spoon.

PEACH CUSTARD

Mrs. Emer Richter

Mix 1/2 cup flour, pinch salt, stick margarine or butter with 2 knives until as fine as cornmeal. Press into an 8 inch cake pan until crust is half way up sides. Drain large can sliced peaches. Place peaches in rows on crust. Sprinkle with 2 cup sugar and teaspoon cinnamon. Bake in 375 deg. oven for 20 min.

Meanwhile mix 2 cup peach syrup 1 cup evaporated milk and 3 slightly beaten eggs. Pour over peaches. Bake an added 30 min. Cool before cutting in 9 pieces.

Vanilla wafers for crust can be used for variation.

HAWAIIAN FRUIT SALAD

Diane Nelle

can mandarin orange
jar cocktail cherries
container sour cream
can crushed pineapple
c. miniature marshmallows
c. shredded coconut

Mix ingredients together, chill & serve.

BROWN BETTY

Mr. York

To 1 apples chopped fine (6 or 8 apples). Put in the pudding dish a thick layer of the apples, and sprinkle sugar over the apples. Then put a layer of bread crumbs, add small pieces of butter and a little nutmeg. Then another layer of apples and over it bread crumbs, butter and nutmeg. Set the pudding dish in a pan of hot water in the oven. Bake at least an hour.

Sauce

Whites of 2 eggs beaten stiff, a little sugar and lemon, vanilla or orange.

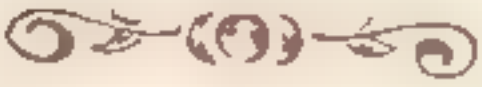
CRACKER PUDDING — Mr. York

3 rolled milk crackers
butter larger than a walnut
2 egg yolks
pt sweet milk
vanilla

Bake 1/2 hour. Beat the whites of 2 eggs stiff. Add 1 cup of sugar. Pour over the pudding. Set in the oven for about 10 minutes until it has puffed up thick.

Write extra recipes here:

Candy, Jelly, Jam and Preserves



[illegible] if it [illegible] on its side it is [illegible]
[illegible] grip it to at least three days old
[illegible] too dry and if it stands on end

[illegible]

[illegible] out the knife before each cut

Dip the spoon in hot water to mea[illegible] a lard bu[illegible], etc., The fat will slip out more easily.

Keep a cool cloth around the kit hen with [illegible] you as I find it use-ful in cleaning [illegible] otary beaters, graters, choppers and [illegible] Kit-hen w shells

[illegible]

A pinch of s[illegible] added to very sour fruits while cooking will greatly reduce the quantity of sug[illegible] needed to sweeten them

[illegible]

[illegible]

[illegible]

DOUBLE BERRY JAM

Emmy Pazzoli

Wash and crush one quart each of fresh blueberries and fresh red raspberries measure 4 cups Fill last cup with water, if necessary into large saucepan Add seven cups of sugar, heat to full rolling boil boil hard for one minute, stirring constantly Remove from heat, stir in one-half of six ounce bottle of liquid fruit pectin Skim Pour into paraffin hot, sterilized one half pint jars

Seal at once.

FRUIT JAM

Tessie Skolonski

1 cup or 2 oz package dried apricots
1 lb 4 oz can crushed style pineapple
3 1/2 c water
1 8 oz jar maraschino cherries
6 c. sugar

In large saucepan, combine apricots pineapple and juice water and cherry liquid, let stand one hour Cut cherries into quarter pieces, set aside Cook slowly ingredients in large saucepan until apricots are tender Add sugar and cook slowly stirring often until thick and clear 2 6 deg F on candy thermometer Add quartered cherries, cook 2 minutes longer 220 deg F Pour into hot sterilized jars. **Makes 6, 1/2 pint jars.**

FESTIVE FUDGE

Mrs Helen Cormie

1/2 c granulated sugar
3/4 c light cream
4 c corn syrup white
1/2 tsp salt
tsp. vanilla
c diced candied fruits
3 4 c broken walnuts
1 c. pecans, broken

Stir sugar cream, syrup and salt in 3 qt saucepan over low heat until sugar dissolved Bring mixture to a boil by covering pan Boil until all sugar crystals are melted (about one minute Stir and cook until mixture reaches the soft boil stage put some of mixture in cold water to Form a soft ball Remove from heat add vanilla Beat until mixture is creamy and holds shape Mix in remaining ingredients Spoon into 9x9x2 greased pan Chill until firm enough to cut Yield 2 lbs.

STRAWBERRY JAM

Emmy Pozzo

2 pts fresh strawberries

7 c sugar
2 of 6 oz bottle liquid fruit pectin

Wash berries, stem and cut in half lengthwise or quarter large berries. Measure 4 cups into large saucepan. Add 1 cup sugar, mix carefully and crush 5 minutes. Add remaining sugar, mix well. Bring to full rolling boil, boil hard 1 minute, stirring constantly. Remove from heat, stir in pectin. Stir and skim alternately for 7 minutes to prevent floating fruit. Ladle into hot sterilized jars, seal at once. Makes seven 1/2 pint jars.

SALT WATER TAFFY

Marie Smith

Butter a large, shallow pan or platter. Set out a candy thermometer.

2 c sugar
1 c water
1 1/2 tsp salt
1 c white corn syrup
1 Tbsp butter
food coloring - or use vanilla extract and omit coloring
extract

Mix together in a heavy 2 qt saucepan.

Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Put candy thermometer in place. Continue cooking, stirring constantly, until mixture reaches 244 deg. During cooking wash crystals from sides of saucepan from time to time. Remove from heat and remove thermometer immediately. Blend in butter and salt. Pour mixture into the buttered pan without scraping bottom and sides of saucepan. When mixture is just cool enough to handle, butter hands. Work in a cool place. Pull a small portion of the taffy at a time, using only the tips of the fingers, until candy is firm and cool and no longer sticky to the touch. Twist during working in food coloring and extract. The amounts of food coloring and flavoring will depend on the amount of taffy being pulled and the color and flavor desired. Twist pulled strip slightly and place on waxed paper or on a board. Cut with scissors into 1 inch pieces. Wrap in waxed or glassine paper & store in a tightly covered container in a cool dry place. Makes about 6 dozen pieces of taffy.

Good flavor and color combinations are peppermint extract and red food coloring, wintergreen and green, lemon and yellow or use vanilla extract and omit coloring.

BUTTER CRUNCH

G. W. Houghton

c. butter
c. sugar
1 Tbsp. corn syrup
3 Tbsp. water
1 c. chopped nuts

Melt butter and sugar, stir until sugar dissolves. Add water and corn syrup. Cook slowly until mixture reaches the temperature of 300 deg. Stir occasionally to keep from burning. Turn heat very low at the end. Take from stove, add nuts and turn into a buttered pan. When almost cool, cover with melted sweet chocolate if desired.

MELON-PEACH CONSERVE

Lauriene Bartmore

2 c. any diced pressed melon
1 c. sugar
2 c. diced peeled peaches
grated rind and juice of 2 lemons
2 1/2 c. chopped walnuts

Mix all ingredients except nuts in large saucepan. Place over low heat and bring to boil, simmer stirring occasionally until mixture is thick and clear. Add nuts and pour into sterilized hot pint jars.
Utized 1/2 pint jars.

THREE FRUIT MARMALADE

Emmy Pazzo

cantaloupe
fresh peaches
1 pkg. powdered pectin
can crushed pineapple (15 1/2 oz.)
2 Tbsp. lemon juice
8 c. sugar

Peel cantaloupe and force through coarse blade of food chopper. Grind peeled pitted peaches. Drain cantaloupe and pineapple. Combine pressed fruits to make 6 cups total. Put in kettle with lemon juice and pectin and bring to boil stirring. Add sugar and bring to hard boil stirring. Boil 8 minutes then pour into hot, sterilized medium jelly glasses and seal.

FAVORITE FUDGE RECIPE

Lauriene Bartmore

2 6 oz. pkgs. chocolate bits
tsp. vanilla
can condensed milk
1 c. chopped walnuts

Place chocolate bits in top part of double boiler & put over medium heat, stir constantly until melted. Now add can condensed milk & keep stirring & cook for a few more minutes, until rather thick. Add vanilla & chopped walnuts. (Do not chop nuts too fine.

(Cont.)

Line 8x8x2 pan with buttered wax paper & pour fudge in & smooth out. Leave in refrigerator several hours. Cut in squares.

CARMELS — Mrs. Shelby Crosby

4 c. sugar
1 qt. whipping cream
1 pint syrup(white)
qt. pecans

Mix sugar, syrup and 1/2 of the cream together in a deep cooker and cook, stirring constantly until it reaches 218 deg. Remove from fire and when every bubble has disappeared add the rest of the cream and cook, stirring constantly until it reaches 242 deg. Remove from fire add one tablespoon vanilla. Don't stir anymore. Pour over pecans in buttered pan. Let it set overnight. Cut into squares and wrap in wax paper. Makes two cookie sheets.

Write extra recipes here:

Beverages and Miscellaneous

EVERYDAY USE WITH THE METRIC SYSTEM

FOOD		
Milk	1 liter	[illegible]
Butter	1 kilogram	[illegible]
Lemon juice	1 gram	[illegible]
Flour	1 liter	[illegible]
Sugar	1 milliliter	[illegible]
		[illegible]
Salt	milliliter	[illegible]
Water	liter	[illegible]
DISTANCE	1 centimeter	[illegible]
	1 meter	[illegible]
	meter	[illegible]
	1 kilometer	[illegible]
AREA	1 sq. centimeter	[illegible]
	1 sq. meter	[illegible]
	1 sq. kilometer	[illegible]
	hectare	[illegible]
TEMPERATURE	0° Celsius	[illegible]
	37° Celsius	[illegible]
	100° Celsius	[illegible]

CLOTHING	METRIC	U.S.
Women	Size	[illegible]
Dresses	38	
	40	2
	42	4
	44	6
Stockings	7	9
	8	10
	9	
Shoes	35	5
	36	6
	38	7
Men		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	26	
	27 25	10
Shoes	41	8
	44	10
	46	12

Measuring cups with most kitchen sets show both ounces and grams or cups and their fractions or milliliters.

cup	=	250 milliliters (ml)
4 cup	=	62-1/2 ml
teaspoon	=	5 ml
tablespoon	=	15 ml
1 pint	=	0.47 liter
quart	=	0.95 l
gallon	=	3.8 l
liter	=	2 pints
liter	=	1.06 quarts
liter	=	0.26 gallons

IRISH COFFEE

Bill Ogle

1 c chilled whipping cream
4 c confectioners sugar
tsp vanilla
1/4 c. ground coffee
3 c water
4 oz 1 2 c Irish Whiskey
4 to 8 tsp granulated sugar

In a chilled bowl beat cream confectioners sugar and vanilla until stiff. Refrigerate. Prepare coffee, 3 4 cup ground coffee and 3 cups water. Heat mugs by rinsing with very hot water; drain. Add whiskey and hot coffee into each mug. Top with the whipped cream. Serve at once.

SPICED TEA

Emma Pizzuto

6 c water
tsp whole cloves
1 in stick cinnamon
2 2 Tbsp tea or 5 teabags
3/4 c orange juice
2 Tbsp lemon juice
2 c sugar

Combine water, cloves and cinnamon. Heat to boiling, add tea, cover and steep 5 minutes, strain. Heat orange and lemon juice and sugar to boiling, stir and add to hot tea. 6 to 8 servings.

FRUIT VELVET

Joanne Malejek

1 6 oz can frozen fruit juice concentrate
2 pt vanilla ice cream
2 6 oz cans cold water
2 6 oz. cans ginger ale

Empty can of fruit juice concentrate and 2 pints vanilla ice cream in small mixer bowl and beat at medium speed until well blended using frozen juice can as measure add 2 cans cold water and 2 cans ginger ale and beat at slow to medium speed until well blended and frothy. Serve at once.

NUTS AND BOLTS

The Committee

4 c cheerios cereal
2 c seasoned croutons
1/2 c salad oil
1, 2 tsp garlic salt
1 1/2 c mixed nuts or peanuts
1 c pretzel sticks
2 tsp worcestershire sauce
1/4 tsp salt

(Cont.)

Heat oven to 275 deg. In ungreased baking pan, 13 x 9 x 2 inches, mix cereal, nuts, croutons and pretzel sticks. Blend remaining ingredients. Pour over cereal mixture, mix well. Bake uncovered 45 minutes, stirring occasionally. 8 cups snack.

HOLIDAY EGGNOG

Bill Ogle

6 eggs
1 c. sugar
2 tsp. salt
1 qt. light cream
1 c. golden rum or 2 Tbsp. rum flavoring
nutmeg

Beat eggs until light and foamy. Add sugar and salt beating until thick and lemon colored. Stir in rum and cream. Chill at least 3 hours. Just before serving sprinkle with nutmeg. 12 servings (about ½ cup each).

DUMPLINGS

Mrs. Houghton

2 c. flour
4 tsp. baking powder
1/2 tsp. butter
3/4 c. milk

Mix and sift dry ingredients. Work in butter with pastry fingers. Add milk gradually using a knife to mix. Turn onto a floured board, pat and roll out to ½ inch thickness. Spread with a bit of butter, fold dough in half. Place closely together in buttered steamer. Pour over a ketful of water to boil, cover closely, and steam for 12 minutes. A little more milk may be added. Drop by spoonfuls on top of meat and potatoes in a stew.

CLAM PANCAKES

Frank Ogle
Chairman-Derby's 300

2 c. pancake flour
can minced clams, undrained
bottle clam juice
water
vegetable shortening

Mix flour, juice and clams thoroughly. Add water to bring mixture to a thin batter. Melt shortening in frying pan so that bottom of pan has a visible amount of melted shortening. Drop enough batter to make a pancake 2-3 inches in diameter. When bubbles stop rising and brown other side.

Makes 6 to 8 servings. Serve with butter, syrup, sour cream or any preferred topping.

SPICY SUGARED WALNUTS

Maude Palmer

Bo cup sugar teaspoon salt, 2 teaspoons cinnamon 2 teaspoon nutmeg 2 teaspoon cloves and 2 cup water to 240 deg on a candy thermometer

Remove from heat and add 2 cups walnut halves stir until creamy Turn out on wax paper Separate with 2 forks

CHRISTMAS PUNCH

Mamie Smith

2 c. hot tea strong
2 c orange juice
2 c pineapple juice
2 c. sugar
2 3 c lemon juice
or 2 bottles ginger ale

Pour tea over sugar When sugar is dissolved and mixture is cool add the fruit juices Strain into a large punch bowl in which a chunk of ice has been placed At serving time add ginger ale and a few thin slices of orange and lemon

ALOHA WEDGES HAWAIIAN

Mrs Brownie Jawornik

2 c light brown sugar
2 c milk
2 c butter or oleo
3 c cooked rice
1 c. toasted coconut

Combine brown sugar, butter and milk in saucepan Cook stirring occasionally, until syrup becomes thick 20 min Remove from heat and stir in cooked rice Pour mixture into 8 inch greased pie plate Top with toasted coconut Refrigerate for 3 hours Cut into wedges and serve

FRIED APPLES

Mr. York

Cut tart apples in halves with the skin on Take out cores Put a tablespoonful of butter in the bottom of the pan Lay in the apples flat side down Add a little sugar sprinkled over after they have steamed and browned Serve hot with sugar and cream if desired They are good fried in sausage and good beef gravy, either pared or unpared They are also good cooked in a little water and tablespoon of pork gravy and sweetened with molasses

PARTY PUNCH

Mrs Elmer Richter

2 pkg raspberry jello dissolve as directed
2 sm cans lemonade
2 glasses bottled lime
2 glasses bottle Colts grape punch
2 qts 7 preserve hot
2 gal vanilla ice cream or sherbet
reserve Can

Add water to taste just before serving add the reserved 7 Up and the ice cream or sherbert.

SANDESH — E zabeth F Gardner

nd on sweet mod f ed for s ucary

7 p rts of m k — 3 Tbsp emon ce

Bo m k, add lemon, stra n through cheese cloth

2 Tbsp. sucaryl scant ¼ c sugar
2 Tbsp or so of water

Cook aga n up to 5 m r t F atten on a p ate Decorate w th fresh-crushed cardamon seed a nutmeg and n ts

Cut d agonally, in d amond shapes

PARTY PUNCH — Mary Lou Calcutta

g car Hawa an punch
6 oz can frozen emonade
pkg f ozen strawberries

g bott e g nger ale
6 oz can f zen p ne lemonade
6 oz can f zen orange juice
5 cans wate se orange j ce can

n a very large punch bow comb ne a l ng edients

lge car Hawa an punch
2 o anges
2 lemons

Instead of using ce, freeze con of hawa an punch in o mo d with slices of emons and oranges, this will not d ute f avor

Write extra recipes here

INDEX OF RECIPES

APPETIZERS, PICKLES RELISH

Cucumber Pickles . . . 1
Creamed Cucumbers . . . 1
Pennsylvania Dutch Relish 1
Cranberry-Orange Relish
Cream Stuffed Mushrooms 2
Piccalilli . . . 2
Broiled Grapefruit 2
Swiss & Pimiento Eggs . . . 2
Swedish Meatballs 3
Easy Dill Pickles 3
Toasted Cheese Dreams . . . 4
Super Bacon-Cheese Rarebit 4
Hot Liver-Cheese Pate 4
Cheese Fondue 4
Our Cover Origin . . . 5

SOUPS, SALADS SAUCES, DRESSINGS

Chicken Soup 7
Aunt Rose's Sauce 7
Macaroni Salad 7
Avocado Fruit Dressing . . . 8
Shrimp Cocktail Sauce 8
Lemon Sauce for Cake 8
Fruit Salad - Pineapple Dressing 8
Barbecue Sauce . . . 9
Cole Slaw 9
Hot German Potato Salad . . . 10
Ribbon Salad 10
New England Clam Chowder 11
Oyster Potato Soup 11
Fourth of July Salad . . . 11
Waldorf Salad . . . 11
Potato Salad for a Crowd 11
Onion Soup 12
Minestrone Soup 12
Navy Bean Soup 12
Polish Beet Soup 12
Strawberry Layer Salad 12
Marchegiano Meat Sauce 13
Macaroni-Meat Salad 13
Yellow Split Pea Soup 13

Derby Soda

Mock Lobster Soup. 14

MAIN DISHES --
MEAT, SEAFOOD POULTRY

Never Sorry-Never Fo... Baked Ham 5
Clam Cakes 15
English Fish Batter. 5
Cod Fish Cakes 16
Beef Stew... 6
Filled Rice Cups. 7
Bacon Trout 7
Barbecued Chicken 7
Chicken Crunch 17
Rock Cornish Hens 18
Chicken Chow Mein 18
Saltimbocca Romana 8
Pork Chop Pizzaiola 9
Broiled Breaded Pork Chops Italian Style 9
Baked Stuffed Pork Chops. ... 9
Meat Loaf 20
Applesauce Meat loaf 20
Little Cranberry Meat Loaves 2
Angel Stuffed Mushrooms 2
Beef Ala Stroganoff. 21
Beef Burgundy 22
Hamburger Ivan 22
Luscious London Broil 22
Pigs In Blankets. 23
Chili Con Carne 23
Salmon Loaf 24
Honey-Lemon Chicken 24
Beef Parmigiana 24
Quick and Spicy Meat Balls 25
Chicken Recipe from India... 25
Italian Pot Roast 25
Flat Tires.... 25
Stuffed Clams

MAIN DISHES --
CHEESE, EGG SPAGHETTI CASSEROLE

Tuna Rice Supreme 27
Baked Macaroni and Muzzarella 27
Lasagne 27
Hamburger & vegetable Soup 27

Egg Foo Yong..... 28
Baked Stuffed Shells 28
Spaghetti & Meat Balls... 29
Potato Gnocchi 29
Roast 'N Boast Chicken Supreme 29
Corned Beef Casserole.. 30
Wiener Casserole 30
Kielbasi Casserole 31
Chicken Rice Casserole 31
Hot Dog and Bean Casserole 32
Sista's Favorite Eggs. 32
Rice Casserole 32
Broccoli Casserole 32
Noodles Alfredo. 33
German Omlett... 33
Quiche Lorraine 34
Never Fail Cheese Souffle... 35
Poached Eggs on Tomatoes 35
Easy Noodle Casserole 37
Cheese Blintzes 37
Cheese Fondue 38

VEGETABLES

Baked Stuffed Tomatoes 39
Sue's Eggplant Parmegian 39
Broccoli Puff 40
Stuffed Artichokes 40
Cheese-Stuffed Baked Potatoes 40
Cucumber Mold. 41
Glazed Onions. 41
Baked Breaded Artichoke Hearts 41
Vegetable Pick-Me-Ups. 41
Scalloped Potatoes 42
Baked Asparagus 42
Easter Beets 42
Baked Sweet Potatoe Balls 43
Beet Borsht 43
Zucchini Parmesan.. 43
Sweet Potato Pone.. 44
Crunch Top Potatoes 44
Carrots, French Style. 44
Old Fashioned Green beans and Bacon 45
Zucchini, Italian Style 45
Mashed Turnips... 45
Boston Baked Beans 46
Squaw Corn..... 46

Lima Beans 41

BREAD, ROLLS, PIES PASTRY

Ricotta Pie..... 42
Pumpkin Ice Cream Pie 43
Jello Pie 43
Raisin Carrot Apple Bread 43
Muster Day Gingerbread 44
Banana Nut Bread 44
Oatmeal Muffins 45
Poppyseed or Nut Rolls 45
Italian Cheese Cake (Crostata) 45
Spicy Apple Twists 46
Irish Soda Bread 46
Polish Brunch 46
Kolich (Easter Coffee Cake 47
Velvet Custard Pie 47
Honey Walnut Bread 48
Strawberry Cheese Pie 48
Old Fashioned Lemon Meringue Pie 48
French Breakfast Puffs 49
Easy Cheese Batter Bread 49
Bonnie's Pumpkin Bread(West Virginia Style 51
Danish Puffs 52
Crumb Coffee Cake 52
Blueberry Torte 53
Paczki (pronounced "Ponchk 53
Sour Cream Coffee Cake 54
Fudge Pie 54
My Own Pear Pie 55
One Crust Apple Pie 55
Pumpkin Pie 56
Polish White Bread 56
Wallace's Pie 56
Butter Crisp Coffee Cake 57

CAKES, COOKIES, ICINGS

Mahogany Sour Cream Cake 57
Ice Box Cake 57
Eggnog Pound Cake 58
Crescent Meltaways 58
Wonder Bars 59
Hershey Wacky Cake 59
Blueberry Muffins 60

hoco o e App esc ce Cupcakes 59
Hungarian Cookies 60
Peanut Butter Oatmea No-Bake Cook es 60
Fr s ng 60
Poor Man's Whipped Cream 6
Cr an Cook es Cr tog n 6
Old Fashioned Pear Cake... 6
Fru Cake 6
Ba ter a Cake 62
Cream Cake 62
The "1Bry Sno e Cake 63
Ap cot Yumm es 64
"Those" Lemon Cookies 64
German Appe Cake 64
Easy Comet Cookies 64
Potato Chip Cookies 64
Sand Tarts 65
Chinese Chews 65
Black Velvet Cake 66
Tomato soup Cake 66
Martha Washington's Own Cake Lillie Great Cake 67
Coke a Co a Cake 67
Ham h 68
Lemon Snowdrops 68
Chocolate Mayonnaise Cake 69
No Bake Cheese Cake 69
Tipsy Coconut Orange Cake 70
Fresh Orange Squares
Sister Alice's Spice Cake.
Quick Lemon Sa y Lunch Easy Amer can
English Tea Squares
Cream Cheese Cookies

DESSERTS

Indian Pudding.. 7
Ozark Pudding 7
Corn Pudding
Date Drops.....
Brownies
ce Box Cake
Cream Puffs
Sugar ess Ginger Bread
Orange Glazed Cookies
Baked Union Pudding..
Orange Sponge Custard..
Mexican Mocha

Cherry Nut Balls ... 75
Mince-Meat 75
Portuguese Pudding 76
Old Fashioned Indian Pudding 76
Apricot Jello Dessert 76
Quick Rice Pudding 77
Noodle Pudding 77
Wonder Dessert 77
Chocolate Balls 77
Rusk Pudding 78
Fruit Squares 78
Grapenut Pudding 79
Baked Custard 79
Chocolate Surprise 79
Rice Pudding 80
Passbo Cheese Dessert 80
Boiled Custard 81
Peach Custard 81
Hawaiian Fruit Salad 81
Brown Betty 81
Cracker Pudding 82

CANDY, JELLY, JAM, PRESERVES

Double Berry Jam 83
Fruit Jam 83
Festive Fudge 84
Strawberry Jam [illegible]
Salt Water Taffy [illegible]
Butter Crunch [illegible]
Melon-Peach Conserve 85
Three Fruit Marmalade [illegible]
Favorite Fudge Recipe [illegible]
Carmels 86

BEVERAGES, MISCELLANEOUS

Irish Coffee 87
Spiced Tea 87
Fruit Velvet 87
Nuts and Bolts 87
Holiday Eggnog 88
Dumplings 88
Corn Pancakes 88
Spicy Sugared Walnuts 89
Christmas Punch 89

Ar ka Wedges Hawa ian 89
F ed Apples 89
Party Punch 89
Sandesh 90
Party Punch 90

Notes

Notes.

TO ORDER

Copies of this book, please print your name and address and send to:

Mary Lou Lakatta
326 Olivia Street
Derby, Conn 06418

Enclose $3.00 for each copy and add 50¢ for postage and handling.

1973
1974
1975

CIRCULATION SERVICE, INC.
P. O. BOX 7147 — COUNTRY CLUB STATION
KANSAS CITY, MO. 64113